

*Available*  
**Friday ~ 6pm-7pm**  
**Saturday ~ 5pm-6pm**  
**Sunday ~ 3pm-7pm**

*Also available*  
*with prior arrangement*  
*for parties of 6+*  
**Mon–Thurs ~ 6pm-7pm**  
**& Private Lunches**

## ***Early Evening Menu***

### ***Fan of Melon***

*with sorbet & seasonal fruits (V)*

### ***Creamy Garlic Mushrooms***

*on toasted garlic ciabatta topped with cheese (V)*

### ***Classic Prawn Cocktail***

*served with fresh homemade brown bread*

### ***Chef's Chicken Liver Parfait***

*red onion & seville orange marmalade & crostinis*

### ***Grilled Goats Cheese Salad***

*salad leaves, croutons, cranberry & raspberry jam (V)*

### ***Homemade Soup of the Day***

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### ***Uplawmoor Steak Pie***

*topped with puff pastry, new potatoes & vegetables*

### ***Spicy Thai Red Chicken Curry***

*oriental salad, rice, flatbread*

### ***Pork & Leek Cumberland Sausage***

*mashed potato, red wine & onion gravy roasted vegetables*

### ***Seared Fillet of Salmon***

*ginger, chilli & lime, egg noodles, pak choi, beansprouts*

### ***Mediterranean Penne Arrabiatta (V)***

*courgette, red onion & peppers in a spicy tomato sauce*

### ***Pan Fried Locally Reared Prime Sirloin Steak***

*grilled mushroom & tomato with hand cut chips (£7 surcharge)*

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### ***Hot Chocolate Fudge Cake***

### ***Sticky Toffee Pudding***

### ***Mixed Berry Pavlova***

### ***Traditional Sherry Trifle***

### ***Pear & Toffee Crumble***

### ***Mixed Ice Cream***

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### ***Freshly Ground Coffee & Chef's Tablet***

***2 courses with coffee £15.50***

***3 courses with coffee £19.50***

*All meals are served with a complimentary selection of freshly baked breads*