

Dessert



Warm Belgian Waffles Served w Forest

6
€



Cheese Biscuits

8
€



Pavlova Tower w Lashings of Chantilly Cream

6
€



Fresh Strawberry Raspberry

6
€



Raspberry White Chocolate Cheesecake w a Duo of Coulis

6
€



Warm Treacle Tart w Ice Cream

6
€



Ice Cream Cream

6
€



Chocolate Fudge Cake w Vanilla

6
€



Trio of Ice Creams: Vanilla, Chocolate Strawberry

6
€



Fruits, Vanilla Ice Cream Drizzled w Fenny Brook Summer Flowers Honey

6
€

Alcoholic Drinks



Malbec

Appetizers



Cheese



Garlic Bread

9
2
€

Soups



Lettuce soup



Menudo

Specials



Baked Fillet of Mahi Mahi Wrapped in Parma Ham w New Potatoes on a Warm Salad of Peppers, Onions, Papaya w a Chilli Teriyaki Sauce Roquette 18 €



Fillet Steak Served w Grilled Tomato, Onion Rings, Field Mushroom, Mixed Leaf Salad, Chips a Choice of Sauce From Stilton Cream, Sauce Au Poivre, Hollandaise or Jager Mushroom 29 €



**Rack of Lamb w a Rosemary Redcurrant Jus Served w a Medley of Vegetables
Mashed Potatoes**

19
€



Wild Sea Bream Served w a Fennel Ragout, Green Beans New Potatoes

17
€



**OvenBaked Duck Breast, Cooked Pink, Served w Elderflower Blackcurrant Sauce,
Sticky Red Cabbage New Potatoes**

18
€

Side dishes



Onion Rings

16
2 €



Patatas



Potatoes



Pommes

Extras



Sweet Potato

9

Snacks



Quesadilla Chips

14
3 €

Menus



Menu

A la carte



Torta

Lamb



Lamb

9

Chicken



Fried chicken

14



Chicken

22

Indian dishes



Curry

9

Indian specialties



Mixed Vegetables

3
3
€

Desserts



Cheese Board

Pizza Klein - Ø 22cm



Hollandaise

2
€

Starters



Traditional Rosemary Baked Camembert Wheel Served w a Cranberry Orange Jam Served w Artisan Bread Butter 6 €



Smoked Salmon w Dill Creme Fraiche Served w Artisan Bread w a Dressed Mixed Salad 6 €



Chef's Soup of the Day Served w a Crusty Roll Butter 6 €



Fantail of Galia Melon Soft Fruit Salad of Figs, Raspberries, Blackberries Physalis w a Coulis Duo 5 €



Crayfish Tail Cocktail w Roquette, Lime Coriander Mayonnaise Served w Brown Bread Butter 6 €



Freshly Made Chicken Liver Pate, w Red Onion Tomato Chutney Served w Toast Butter 6 €



Smoked Duck Breast Salad w Plum Ginger Dressing 7 €



Tabla de Quesos

Rice Dishes



Poulet 9

Main



Traditional Beef Lasagne Verde w Garlic Bread Salad

11
€



Rump Steak, Served w Grilled Tomato, Onion Rings Field Mushroom, Mixed Leaf Salad Chips

19
€



Veggie Spicy Bean Burger w Blue Cheese, Chips, Garnish

11
€



Beetroot Rosary Ash Goat's Cheese Tart

10
€



Three Counties Bangers Mash w Onion Gravy

11
€



“D” Cut Gammon Steak

11
€

German Special



Fried potatoes

10

Pommes Frites



Potato

Nudelgerichte - Tortellini



Mash

3
€

Entree



Grilled Ribeye Steak

15
€

Large Plates



Cordero

18

On the Side



Seasonal Potatoes

3
€

Main? - Extras



Garlic Bread Topped w Cheese

2
€

Main? - Sauces



Jager Mushroom

2
€

Add Some Sauce?



Stilton Cream

2
€

Breakfast - Shmear Flavors



Regular

Uncategorized



Oven-Baked Duck Breast, Cooked Pink, Served w/ Elderflower & Blackcurrant Sauce, Sticky Red Cabbage & New Potatoes



Freshly Made Chicken Liver Pate, w/ Red Onion & Tomato Chutney Served w/ Toast & Butter



Baked Fillet of Mahi Mahi Wrapped in Parma Ham w/ New Potatoes on a Warm Salad of Peppers, Onions, & Papaya w/ a Chilli Teriyaki Sauce & Roquette



8Oz Fillet Steak Served w/ Grilled Tomato, Onion Rings, Field Mushroom, Mixed Leaf Salad, Chips & a Choice of Sauce From Stilton Cream, Sauce Au Poivre, Hollandaise or Jager (Mushroom)



Warm Belgian Waffles Served w/ Forest



Fruits, Vanilla Ice Cream & Drizzled w/ Fenny Brook Summer Flowers Honey



Trio of Ice Creams: Vanilla, Chocolate & Strawberry



Chocolate Fudge Cake w/ Vanilla



Ice Cream & Cream



Warm Treacle Tart w/ Ice Cream



Raspberry & White Chocolate Cheesecake w/ a Duo of Coulis



Fresh Strawberry & Raspberry



Pavlova Tower w/ Lashings of Chantilly Cream



Cheese & Biscuits



Veggie Spicy Bean Burger w/ Blue Cheese, Chips, & Garnish



Smoked Salmon w/ Dill Creme Fraiche Served w/ Artisan Bread w/ a Dressed Mixed Salad



Traditional Rosemary Baked Camembert Wheel Served w/ a Cranberry & Orange Jam Served w/ Artisan Bread & Butter



Three Counties Bangers & Mash w/ Onion Gravy



80Z Grilled Rib-Eye Steak



80Z “D” Cut Gammon Steak



Traditional Beef Lasagne Verde w/ Garlic Bread & Salad



Beetroot & Rosary Ash Goat's Cheese Tart



Fantail of Galia Melon & Soft Fruit Salad of Figs, Raspberries, Blackberries & Physalis w/ a Coulis Duo



Crayfish Tail Cocktail w/ Roquette, Lime & Coriander Mayonnaise Served w/ Brown Bread & Butter



Smoked Duck Breast Salad w/ Plum & Ginger Dressing



Freshly Made Merrie Lion Black ‘N’ Blue Burger



12Oz Rump Steak, Served w/ Grilled Tomato, Onion Rings Field Mushroom, Mixed Leaf Salad & Chips



Chef's Soup of the Day Served w/ a Crusty Roll & Butter



Garlic Bread Topped w/ Cheese



Wild Sea Bream Served w/ a Fennel Ragout, Green Beans & New Potatoes



Jager (Mushroom)



Rack of Lamb w/ a Rosemary & Redcurrant Jus Served w/ a Medley of Vegetables & Mashed Potatoes



Sauce Au Poivre

2
€