Classic Specials

To celebrate the 15th Year of our Specials board, we have compiled a selection of our greatest hits...

Starters

Tempura Battered Scallops

Three Fresh cold water Scallops in a light Tempura Batter, served with Watercress & a Port & Cranberry dip £7.95

Black Country Magic

Slices of Black Pudding combined with Sage & Onion stuffing, wrapped in back Bacon & finished with a rich Onion gravy £4.95

Fresh River Exe Mussels

Pan fried in a Guinness & Cream sauce, finished with sliced red Chilli, Served with wholemeal bread £6.95

Moroccan Style Chicken Skewers

On a middle eastern inspired salad £5.50

Fish

Sea bass & Scallops

Fresh Sea bass fillet & fresh King Scallops served on a Potato cake, with wilted Spinach & Broccoli, finished with a Lemon Butter £14.95

Lemon Sole Fillets

Simply grilled & served on a bed of sautéed New Potatoes, with Today's fresh Vegetables & topped with Garlic Buttered Prawns £14.95

Tandoori Hake

Fresh Hake fillet marinated in authentic Tandoori spices served on Bombay Alou Potatoes & a crisp side Salad, finished with homemade Mint Yoghurt £11.95

Plaice & Crab

Plaice fillets stuffed with a rich Crab mousse, Served on a bed of creamy mashed Potatoes, crisp Broccoli & finished with a White Wine & Cream sauce. £12.95

Oriental Salmon

Fresh Salmon fillet, marinated in a lemon glaze, served on an open Spring Roll of crispy Filo Pastry, a bed of sweet Chilli Noodles & flash fried Vegetables £12.95

Meat

Beef Wellington

Prime Fillet steak topped with a Pork & Mushroom Pate, encased in golden brown Puff Pastry. Served on Potato Rosti, with roasted Heritage Carrots & a rich Merlot Jus £19.95

Lamb Fillets

3 Tender fillets of Lamb, pan fried with Onions, Spinach & Garlic, served on creamy Dauphinoise Potatoes, finished with a Mint & Red Wine sauce £14.95

Garlic & Brie Chicken

Fresh Chicken breast stuffed with a Garlic & Brie confit, served on Creamy mashed Potato & fresh vegetables, finished with a Mushroom & White Wine sauce £10.95

Pork Saltimbocca

Pork Tenderloin stuffed with Sage & wrapped in Parma Ham, served on sautéed New Potatoes & a rich Madeira sauce £12.95

Vegetarian

Homemade Feta & White Onion Tarte-Tatin

White Onions sautéed with a touch of Balsamic Vinegar, topped with crumbled feta cheese, served on a Puff Pastry base, with Sweet Potato fries & a dressed Salad £9.95

Wild Mushroom Carbonara

Mixed wild Mushrooms, Pan Fried in a Rich Cream & White wine sauce, served on Penne Pasta & Finished with Garlic Bread £9.95