

St George's Day MENU

23 - 26 april

Black Pudding <i>with Bubble & Squeak, Onion Relish & Port Wine Sauce</i>	\$14.50
Farmed Rabbit Pie <i>with Mushrooms, Sage, Thyme, French Mustard, Wine & Country Vegetables</i>	\$23.90
Lancashire Hot Pot <i>served with Gratin Potatoes, Red Cabbage & Buttered Peas</i>	\$19.50
Traditional Beer Battered Fish & Chips <i>with Homemade Tartare Sauce</i>	\$18.90
Calves Liver <i>with Bacon, Onion Gravy & Yorkshire Pudding</i>	\$23.90
Butcher's Sausages <i>with Caramelised Onions, Mash & Thyme Jus</i>	\$19.50
Beef Vindaloo <i>Slow Cooked Tender Beef served spicy with Cucumber Riata & Onion Salad</i>	\$23.50
Lamb Wellington <i>Roasted with Spinach, Creamy Mash & Bearnaise Sauce</i>	\$24.50
Middlesbrough 'Parmo' <i>Chicken Schnitzel topped with Bechamel & Grated Cheddar, Chips & Salad</i>	\$21.90
<u>Lunch Only:</u>	
English Cornish Pastie <i>authentic recipe served w Summer Avocado Salad, Fig & Tomato Relish</i>	\$14.90
Ploughman's Lunch <i>English Pork Pie, Country Cheeses, Crusty Bread, Branston Pickles & Fruit Relish</i>	\$16.90
<u>Sunday Only:</u>	
Roast Beef & Yorkshire Pudding <i>with Roasted Root Vegetables & Garden Peas</i>	\$19.50
<u>Dessert:</u>	
Bread & Butter Pudding <i>with Whisky Anglaise</i>	\$10.50

