



CAFE • BAR • FOOD • ROOMS

## Wine & Dine Thursdays

2 Courses Including a Bottle of Wine\* Each £17.95pp

Why not make it 3 courses for just £3 extra?

\*wine upgrade available

### STARTERS

**Homemade soup of the day**  
with local bread and butter

**Classic chicken liver pate**  
With tarragon and brandy soaked raisins served  
with homemade chutney and toasted local bread

**Duo of bruschetta**  
Topped with wild mushroom and blue cheese,  
marinated mozzarella, tomato and basil

**Salmon hoi sin and spring onion  
fishcake**  
With panko Japanese breadcrumbs, sesame and  
ginger dipping sauce and dressed salad garnish

### MAINS

**Morgans burger**  
Homemade beef pattie in a soft floured bap  
served with bacon, spicy tomato relish, hand  
cut chips with a choice of cheddar or blue cheese

**Sirloin (+£5 Supplement)**  
Served with buttered sautéed mushrooms,  
hand cut chips, baked tomato filled with  
café de Paris butter and a mixed salad  
garnish dressed with honey and mustard

**Coq au Vin**  
Chicken, bacon, button mushroom and baby  
onions in a creamy tarragon sauce on buttery  
mash potatoes

**Fish of day**  
Please check with our friendly front of house  
for our market fresh fish

**Wild mushroom and stilton risotto**  
finished with parsley butter topped with crisp  
rocket and watercress garnish

**Aubergine and red pepper Thai Curry**  
Rich and fragrant served with sticky coconut rice  
and a dressed coriander salad

**Pie of the week**  
Our chefs come up with some original and some  
unique pies for you to sample, please ask our  
friendly front of house staff

### SWEETS

**Dark chocolate brownie**  
served with cream and chocolate sauce

**Cheesecake of the week**  
served with double cream

**Ice creams**  
choice of three scoops, please ask our front of  
house for today's selection

**Dessert of the day**