



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