

Evening Meals

Our Chefs use only the freshest top quality meats, fish and vegetables and all meals are prepared especially for you, which as you will understand takes a little time. Your patience would be much appreciated during this delay. So please relax in our friendly surroundings while the Chefs prepare your choice.

Starters

Soup of the Day	£3.95
Freshly prepared on the premises, using the finest local ingredients served with homemade crusty bread	
Deep Fried Brie	£4.95
Brie wedges lightly coated in breadcrumbs and deep-fried. Served on a bed of crisp leaves and accompanied with cranberry sauce	
Black Pudding and Apple Mash Tower	£4.95
A fried crouton, apple mash and slices of black pudding, napped with red wine jus	
Moules Mariniere	£6.95
Mussels steamed in white wine served in a garlic, parsley cream sauce	
Prawn Cocktail	£4.95
Plump prawns served on a bed of crisp salad, topped with prawn Marie rose sauce accompanied by brown bread	
Fan of Melon	£3.95
Melon fans served with crème fraiche, orange sorbet and winter berries	
Homemade Chicken Liver Pate	£4.95
Finest pate served on a crisp seasonal salad lightly drizzled with Chefs own dressing, accompanied by toast	
Stuffed Mushrooms	£4.95
Mushrooms, stuffed with Brie or pate, battered and deep-fried, finished with a herb tomato sauce	
Pan Fried Garlic Mushrooms	£4.95
Mushrooms pan-fried, in a garlic cream sauce topped with mozzarella and served with homemade crusty bread	
Deep Fried Chicken with Sweet 'n' Sour Sauce	£5.95
Chicken fillet, dipped in batter and deep fried, served on a bed of seasonal salad and napped with a sweet 'n' sour sauce	
Cajun Chicken Salad	£5.95
Sliced chicken breast marinated in spicy blackened Cajun spices and grilled, served on a crisp seasonal salad	
Spare Ribs	£5.95
Oven roasted pork spare ribs, marinated in barbecue sauce, served on a bed of fresh salad	

Starters may be selected as an alternative to a main meal for any one who only wishes a small meal or light snack.

Main Course

Most of our meals will be served in smaller portions upon request
All main meals are served with a selection of fresh seasonal vegetables and new potatoes or homemade chips unless otherwise stated

Chicken

Chicken Kiev	£10.95
Finest chicken supreme, stuffed with a garlic herb butter panned in breadcrumbs and oven baked to a crisp golden brown	
Maryland Chicken	£10.95
Finest chicken supreme, wrapped in bacon, panned in cornflakes, served with a honey and mustard white wine sauce	
Caerphilly Chicken	£10.95
Supreme of chicken stuffed with Caerphilly cheese and wrapped in bacon, served on a bed of leek mash and finished with a white wine and mushroom sauce	
Stilton Chicken	£10.95
Supreme of chicken wrapped in bacon and finished with a blue Stilton sauce	
Hawaiian Chicken	£10.95
Supreme of chicken wrapped in bacon, oven roasted and topped with a citrus Hawaiian sauce and pineapple fritters	
Italian Chicken	£10.95
Oven baked breast of chicken stuffed with Mozzarella cheese. Served on a fresh Italian tomato sauce and finished with pesto	

Pork and Lamb

Slow Roasted Lamb Shank	£12.95
Slow roasted lamb shank served on a bed of savoury mash with either a red wine port jus or mint gravy	
Pork a la Mutarde	£9.95
Slices of tender pork fillet, pan-fried and served with a creamy wholegrain mustard sauce	
Pork Medallions with Apple Sauce	£9.95
Pan-fried tender pork medallions served with a garlic and cider apple cream sauce	
Pork Parmesan	£9.95
Finest pork fillet, panned in breadcrumbs and deep fried, topped with homemade tomato & basil sauce & crème fraiche, finally gratinated with mozzarella and parmesan cheese, finished in the oven and decorated with Pesto	

Beef

Steak 'n' Ale Pie	£8.95
Tender pieces of steak, marinated and cooked in real ale, finished with a rich onion gravy topped with puff pastry	
Steak 'n' Mushroom Pie	£8.95
Tender pieces of steak and mushrooms, marinated and cooked in real ale, finished with a rich gravy and topped with puff pastry	
Steak 'n' Kidney Pudding	£8.95
Tender pieces of steak and kidney encased in suet pastry and served with homemade gravy	
Lasagne Al Forno	£9.95
Home cooked lasagne, using Chef's own secret recipe, served with side salad and crusty garlic bread	
Chilli Con Carne	£9.95
Minced beef and red kidney beans in a spicy chilli tomato sauce, served with a rice timbales, accompanied with garlic bread	

Beef Stroganoff £9.95
Tender chunks of steak, cooked in a garlic, onion, mustard and brandy sauce Served with your choice of rice or noodles

Goulash £9.95
Tender chunks of steak, cooked in a paprika, cream and tomato sauce, served with your choice of rice or **noodles**

Steaks, Grills And Roasts

Gammon Steak Garnis £10.95
A lean 10oz gammon steak grilled and topped with your choice of pineapple or egg
Accompanied with grilled tomato and fried mushrooms

8oz Sirloin Steak* £12.95
Prime British sirloin steak, cooked to your liking, served with a steak garnis of grilled tomatoes, fried mushrooms and battered onion rings

8oz Rump Steak* £11.95
Prime British rump steak, cooked to your liking, served with a steak garnis of grilled tomatoes, fried mushrooms and battered onion rings

Steak Sauces: stilton / Diane / Pepper / Garlic / Chasseur £3.50

Smothered Sirloin* £13.95
8oz sirloin steak, cooked to your liking, topped with onion, mushroom and garlic. Finally topped with your choice of Stilton, Caerphilly, Mozzarella, white cheddar or brie

Mexican Sirloin* £13.95
8oz sirloin steak, cooked to your liking, topped with chilli con carne and smothered in cheddar or mozzarella then grilled until golden

Pate Stuffed Sirloin* £13.95
8oz sirloin steak stuffed full of Brussels pate and cooked to your preference.
Topped with fried onion rings and napped with a brandy cream sauce

Roast Beef £7.95
Tender slices of roast rump of beef, served with roast potatoes and Yorkshire pudding. Finished with a red wine gravy

Fish

Deep Fried Battered Cod £9.95
Prime North Atlantic cod fillet, dipped in the Bradford Arms beer batter and deep-fried.
Served with side salad and homemade coleslaw

Breaded Scampi £8.95
Whole tail scampi, lightly panned in breadcrumbs, served with lemon wedges, homemade chips and side salad garnish

Salmon Fillet £10.95
8oz prime Scottish salmon, oven roasted, napped with a parsley and dill cream sauce

Fisherman's Pie £10.95
Generous pieces of cod, salmon and prawns cooked in a cream dill sauce, topped with a mustard mash, mozzarella cheese and oven baked

Salmon and Cod Fishcakes £10.95
Pieces of salmon and cod fillets infused with mashed potato, onion, wholegrain mustard and dill, panned in breadcrumbs and served on a bed of tomato and basil sauce topped with mozzarella and napped with pesto

Tuna Mediterranean £10.95
Grilled tuna steak served on a bed of tomato, basil and pepper sauce and finished with a pesto dressing

Vegetarian

Mushroom Stroganoff £9.95
Pan-fried mushrooms, peppers and onions, flambéed in brandy and finished with a garlic, mustard and cream sauce, served with a rice timbale

Leek, Mushroom and Onion Pancake £9.95
Chunky pieces of leek, mushrooms and onions cooked in a cream white wine sauce
Encased in a savoury herb pancake topped with blue stilton and pesto

Chick Pea Enchiladas £9.95
Chickpeas infused in a spicy tomato sauce wrapped in tortillas topped with mozzarella and grilled to perfection

Mexican Vegetable Basket £9.95
Mixed vegetables in a spicy tomato sauce served in a crisp tortilla basket

Three Cheese Lasagne £9.95
Homemade lasagne served with side salad and garlic bread

Desserts

Desserts are all made fresh on premises by our own chefs

Sticky Toffee Pudding £3.95
Chefs own sticky toffee pudding smothered in oodles of toffee sauce

Bailey's Crème Brulee £3.95
A simple yet delicious variation on a firm favourite. Thick patisserie cream, infused with Baileys Irish cream, served with a piece of homemade buttered shortbread

Raspberry Ripple Terrine £3.95
A raspberry ripple terrine enhanced with the crunchiness of meringue pieces and the smoothness of double cream

Lemon Meringue Pie £3.95
A pastry case filled with citrus lemon filling, piled with soft meringue

Millionaires Shortbread £3.95
A warmed shortbread topped with toffee and rich Belgium chocolate, served with a choice of vanilla ice cream or pouring cream

Brandy Snap Basket £3.95
Homemade brandy snap basket filled with chantilly cream accompanied by mixed berries

Cheese Board £5.95
A fine selection of local and continental cheeses

*Please see our Beverages Menu for our range of
Tea & Coffees*