



Our emphasis is on freshness, excellence and seasonal ingredients; our a-la-carte and Sunday Lunch menus change weekly to bring you the best of what's in season in modern and classic fine dining dishes.

We are happy to cater for dietary requirements and many of our dishes gluten free, our sauces being made with corn flour. If there is something you would like that isn't on the menu please don't hesitate to ask; we will accommodate wherever possible.

Our restaurant, private dining rooms and Langtree Suite are also available for celebrations and private dining, small and large. We offer beautiful buffets and set menus to suit any occasion, budget and taste.

❧ STARTERS ❧

Roasted red onion tarte-tatin Topped with goats cheese dressed with basil pesto crisp salad	£ 3.95
Asparagus and poached egg Served with a tomato and lemon sabayon	£ 6.50
Smooth chicken liver parfait Served with a fig, chilli and orange jam and toasted baguette	£ 4.50
Duck spring rolls on crisp dressed vegetables Served with dipping sauce	£ 4.95
King Prawns cooked in a garlic and parsley butter With a puff pastry vol-au-vent square and crisp salad	£ 5.95
Seared Smoked Salmon Served with a potato, caper and tomato stack and lemon and dill dressing	£ 5.95
Grilled black and white pudding and crispy bacon salad Served with a tarragon and whole grain mustard aolie	£ 5.50
Homemade vegetable broth	£ 3.75



❧ MAIN COURSES ❧

10oz Rib eye Steak	£ 19.95
8oz Fillet Steak	£ 21.95
10oz Sirloin Steak	£19.95
<i>Served with sweet roasted cherry tomatoes on the vine, sautéed potatoes And a choice of Pepper, Diane Sauce and Red Wine Sauce</i>	
French trimmed breast of chicken scented with garlic and thyme Dauphinoise potatoes, baby onion and smoked bacon sauce	£12.95
English rack of lamb rolled in a herb crumb Served with a quenelle of creamy mash potato, blackberry and red wine reduction	£18.95
Pan fried Pork fillet With a Madeira sauce served with Dauphinoise	£12.95
Onglet of beef With a remoulade of creamed horseradish, red wine sauce and whole roasted sweet red onions	£11.95
Breast of Gressingham duck Cooked pink and sat on braised red cabbage, creamy mash potato and Red onion chilli jus	£16.95
Pan fried Fillet of Salmon With Dauphinoise potatoes, broccoli, green beans and homemade pesto dressing	£13.95
Chinese Vegetable stir fry served with rice noodles Sweet chilli and coriander sauce	£9.95

Main courses served with green beans, broccoli, cauliflower and chantenary carrots in a gaufrette basket

❧ SIDE ORDERS ❧

Seasonal vegetables	£1.50	Onion rings in beer batter	£1.95
Green salad	£1.95	Handmade thick cut chips	£1.95
Garlic mushrooms	£1.95	Dauphinoise potatoes	£1.95



❧ DESSERTS ❧

Ashfield's Sticky Toffee Pudding Served with vanilla ice cream and butterscotch sauce	£4.50
Vanilla cheesecake served with berry compote	£4.50
Iced strawberry parfait with strawberry coulis	£4.50
Selection of English cheese served with fresh fruits and biscuits	£6.50
Apple crumble with custard	£4.50
Chocolate marquise and blackcurrant jelly	£4.50

Coffee - £1.50

Regular Coffee

Espresso

A small strong coffee served the Italian way

Americano

Similar to espresso but served long and black

Cappuccino

Espresso with creamy foamed milk

Latte

Espresso with hot milk and topped with creamy foam

Liqueur Coffees - £3.25

Irish Coffee	French Coffee
Baileys Coffee	Italian Coffee
Calypso Coffee	Caribbean Coffee