MENU
For details of today’s roasted joints and Chef’s Specials please ask a member of staff or refer to the blackboards

TO START
Homemade soup served with a bread roll
or
A selection of fresh hors d’oeuvres from the salad bar

MAIN COURSE
The Carvery
Roasted joints carved to order, served with traditional trimmings and gravy
or
Chef’s Specials
A choice of specials, including a fresh fish and vegetarian dish
Served with your choice from the selection of seasonal vegetables and potatoes

DESSERT
A selection of appetising desserts served with cream or ice cream
plus a selection from the cheeseboard

TO FINISH
Freshly brewed coffee and cream or tea

Go King Size for a supplement of £1.99!
125ml measures are available for all wines served by the glass

**White Wine**

1ck **Talevera Bianco**, Carinena, Spain
   Aromas of freshly cut grass, apple, peach and tropical fruits.
   14.50

2ck **Los Romeros Sauvignon Blanc**, Central Valley, Chile
   Zippy fresh lemon over pineapple.
   4.15  5.60  15.95

3ck **Mill Cellars Chardonnay**, SE Australia, Australia
   Tropical fruits drizzled with lemon juice.
   4.25  5.70  16.50

4ck **Solstice Pinot Grigio delle Venezie**, Italy
   Fresh, crisp with subtle notes of citrus and pear fruit.
   4.50  6.00  17.50

**Rosé Wine**

5ck **Talevera Rose**, Carinena, Spain
   Strawberry pink in colour, with aromas of ripe, red berries.
   4.25  5.70  16.50

**Red Wine**

6ck **Talevera Tinto**, Carinena, Spain
   Velvety and well balanced on the palate with pleasing length.
   14.50

7ck **Los Romeros Merlot**, Central Valley, Chile
   Smooth, seductive, spicy and soft-centred berry fruits.
   4.15  5.60  15.95

8ck **Mill Cellars Shiraz**, SE Australia, Australia
   A glass full of blackberries, redcurrants and raspberries.
   4.25  5.70  16.50

9ck **Callia Malbec**, San Juan, Argentina
   Plenty of ripe, soft berry fruit flavours with the usual pinch of spice.
   4.95  6.95  17.95