

Seasons

To Start

Soup of the Day £3.95

Served with crusty bread

Salmon and Haddock Fishcake £5.75

with horseradish cream

Grilled Goats Cheese £5.25

With seasonal salad

Grilled Asparagus Salad £6.25

Topped with crispy Serrano ham

Sautéed King Prawns £8.95

in garlic butter, parsley and fresh tomato on toasted brioche

Caesar Salad £4.50

Cos lettuce, parmesan shavings and Caesar dressing. Topped with crispy croutons.

Bang Bang Chicken £5.75

With hot chilli peanut sauce

Brixworth Local Pork & Chicken Liver Terrine £4.95

With warm toast and caramelised onion chutney

Main courses

Grilled Tuna Steak Nicoise £11.95

Seared tuna, with new potatoes, French beans, olives, red onion boiled egg, chopped tomatoes

Red Snapper £12.95

Grilled Snapper with tomatoes, black olives and lemon juice, served with herb new potatoes

8oz* Sirloin Steak £16.95

Prime beef sirloin grilled to your liking, served with classic grill garnish

Braised Shoulder of Lamb £15.95

With spring vegetables and red wine sauce

Chicken Escalope Milanese £11.95

Breaded chicken escalope served on a bed of pasta bound in vine tomato sauce

Baked Leek & Blue Cheese Tart £9.95

Served with crisp seasonal salad

Lamb with Rosemary & Garlic Sausages £9.95

With champ and red onion gravy

Seafood Pasta £9.95

Baked seafood pasta in a creamy cheese sauce.

Pork Loin Steak £13.95

Cooked with a cider and shallot sauce and served with sauté potatoes.

Cajun Chicken Breast £12.95

Served with spiced sweet potato wedges, grilled pineapple and chilli salad.

Seasons Curry £13.95

Please ask for today's choice. All our curries are served with dips and accompaniments.

Side Orders

Buttered French Beans £1.50

Oven roasted mediterranean vegetables £1.75

Mixed salad with mustard vinaigrette £2.00

Sauté Potatoes £1.75

Garlic Bread £2.25

Organic Honey Drizzled Carrots £1.50

Cajun Spiced Rice £1.50

Onion Rings £1.50

French Fries £2.00

Desserts

Crêpes Suzette £4.25

light pancakes in a caramelised sugar, orange and brandy sauce, served with vanilla ice cream

Chocolate & Vanilla Ice Cream Cake £4.00

Deliciously rich

Hot Belgian waffle £3.95

With vanilla ice cream and hot chocolate fudge sauce

Movenpick Ice Cream £4.00

Please ask for today's choice

Selection of British Cheeses £4.95

Crusty bread, fresh fruit and chutney

Banoffi Cheesecake £4.25

Creamy caramelised dessert with fresh bananas and whipped cream

Iced Passion Cake £4.00

Light and refreshing

Sherry Trifle £3.75

Topped with fresh cream

Hot Drinks

	Regular	Large		Regular	Large		Regular	Large
Cappuccino	£2.95	£3.25	Americano	£2.80	£3.05	Americano	£2.80	£3.05
Skinny Cappuccino	£2.95	£3.25	Classic Coffee	£2.80	£3.05	Traditional Blend		£2.75
Latte		£3.25	Espresso	£2.10	£2.50	Herbal		£2.75
Skinny Latte		£3.25	De-caff Coffee	£2.75	£3.05	Hot Chocolate		£3.25
Mocha		£3.40						

All weights are approximate to cooking. All items are subject to availability. All prices are subject to VAT. We cannot guarantee that fish products on this menu do not contain bones. We do not guarantee that any of our products do not contain nuts or nut derivatives. We will not knowingly sell any food to be labelled as containing GM material

Wine

Bin No White

Light refreshing dry white

- 1 Echo Falls Chardonnay, California, 2006/7 £16.50
Fresh tropical fruits with peach hints, smooth and enticing.
- 2 Cullinan View Chenin Blanc, Robertson, S. Africa 2007/8 £15.50
Expressive, open and youthful vibrant peach and melon fruits.
- 3 Valle Andino Sauvignon Blanc, Central Valley, Chile 2007/8 £15.99
Zesty with classic herbaceous and green fruit flavours.
- 4 Borgo Tesis Pinot Grigio, Fantinel, Italy 2006/7 £16.99
Premium quality, offering great ripe apple and pear flavours from this top wine maker.
Bronze Decanter Award 2008

Fuller flavoured fruity white

- 5 Frascati Superiore Terre dei Grifi, Fontana Candida, Italy 2006/7 £17.99
Both lemon and apple freshness complimented by a crushed almond finish.
- 6 Hardys Mill Cellars Colombard - Chardonnay, South-Eastern Australia, 2006/7 RECOMMENDED £17.50
Easy drinking, refreshing and lively with the richness of Chardonnay softening this wine.
- 7 Kleine Zalze Sauvignon Blanc, Stellenbosch, S. Africa 2007/8 £17.99
An outstanding wine with ripe grapefruit and herbaceous flavours and great balance.
Silver Decanter Award 2008 & Silver International Wine Challenge Award 2008

Full flavoured, richer, white

- 8 Nobile Southern Rivers Sauvignon Blanc, East Coast, N. Zealand 2007/8 RECOMMENDED £22.99
Offering fresh, grassy, gooseberry flavours on nose and palate, classic Kiwi style.
- 9 Robert Mondavi Woodbridge Chardonnay, California, 2006/7 RECOMMENDED £21.99
Zesty tropical fruits coupled with peach and nectarine are softened by integrated oak flavours, superbly balanced wine.
- 10 Viognier Sicilia Accademia del Sole, Calatrasi, Italy 2006/7 £18.99
Classic peach and apricot aromas and flavours with subtle hints of oak and vanilla - delicious!

Rose

- 11 Pinot Grigio Rosata del Veneto, Collezione Marchesini, Italy, 2007 RECOMMENDED £17.99
Light and refreshing, the popular herbaceous style with a light rose petal finish.
- 12 Tierra Carmenere Rose, Maule Valley, Chile, 2007/8 £17.50
Dry and fresh with light summer fruits refreshing the palate.
Bronze International Wine Challenge Award 2008
- 13 Torres De Casta Rosado, Catalunya, Spain, 2006/7 £18.99
A dry, refreshing modern rose made for enjoying anytime.
Silver International Wine Challenge Award 2008

Red

Light, fruity easy drinking red

- 14 Echo Falls Merlot, California, 2006/7 £16.50
Supple, easy drinking and soft Merlot, great with or without food.
- 15 Cullinan View Pinotage, Robertson, S. Africa 2007 £17.50
Lovely fruit, smoky character with soft, rounded feel on the palate.
Bronze International Wine Challenge Award 2008
- 16 Crusan Grenache-merlot VdP'0c, France 2006/7 £15.50
Typically well structured French wine with juicy raspberry and plum fruit.
- 17 Berri Estates Shiraz, South-Eastern Australia, 2006/7 £16.99
Spicy with juicy dark berry fruit flavours mingling with a light touch of oak on the finish.

Medium bodied, distinctive red

- 18 Faustino VII Rioja, Spain, 2005/6 £18.99
Rounded fresh fruit flavours finish with a subtle touch of oak.
- 19 Primitivo Puglia D'istinto, Calatrasi, Italy 2005/6 £17.99
Concentrated dark berries and spice on the palate, softened with oak aging.
Bronze International Wine Challenge Award 2008
- 20 Hardys Mill Cellars Shiraz-Cabernet, South-Eastern Australia, 2007/8 £17.99
Raspberry and blackcurrant fruits, spice and pepper enchant the palate, so easy to drink!

Full flavoured, rich red

- 21 Penfolds Thomas Myles Cabernet Sauvignon, South Australia, 2002/4 £22.99
Intense blackcurrant and chocolate flavours mingle with the restrained oak background.
- 22 Merlot Sicilia, Accademia del Sole, Calatrasi, Italy, 2006/7 £18.50
Smooth and concentrated plums and red berries are rounded into superb balance by new and old barrel aging.
Silver Decanter Award 2008 & Silver International Wine Challenge Award 2008
- 23 Robert Mondavi Woodbridge Shiraz, California, 2005/6 RECOMMENDED £21.99
Bursting with layers of black cherry, blueberry and plum with a velvety finish.
Bronze International Wine Challenge Award 2008

Sparkling & Champagne

- 24 Berri Estates Brut Rose, South-Eastern Australia, NV £21.50
Suitable for all occasions, this easy drinking wine gives delicious summer fruit flavours.
- 25 Hardys "Stamp" Pinot Noir-Chardonnay, South-Eastern Australia, NV £21.50
Fine beaded sparkle with citrus and berry fruits flavours and soft, lingering finish.
- 26 Piper Neidsieck Brut Champagne NV £33.50
Stylish and fresh with full body and real character.
Silver International Wine Challenge Award 2008