

# Menu

## Starters

### Homemade French Onion Soup (V, GF)

Chefs Homemade Soup made with love and care, served with herbed croutons and warm crusty roll

### Fishcakes

Salmon, Prawn and Crab fishcake served on a bed of seasonal salad and lemon wedge, a perfect catch, for the perfect match!

### Chicken Liver Pate

Beautifully prepared smooth Pate served with Melba Toast.

## Mains

### 8oz Steak

An locally sourced 8oz Sirloin steak cooked to your liking with chunky chips, onion rings and accompanied with mushrooms and fresh garden peas.

### Sea bass

A crispy, pan fried fillet of Seabass on a bed of creamy mash potato with a roasted pepper dressing, cherry tomatoes and olive oil.

### Spinach & Mushroom Risotto (V, GF)

Quirky little dish, not to be underestimated!

## Desserts

### Strawberry Crème Brulee

Chefs Crème Brule taken from the ancient dish of crema catalana with a caramelised top, full of soft, delicious Brulee.

A perfect ending to a delicious meal.

### Calderfields Cheesecake

Our famous signature cheesecake with strawberry topping and winter berry Couli. Some say it can be shared, most disagree!

### Triple Chocolate Fudge Cake (V, GF)

A naughty little number for those with a sweet tooth! Also perfect for Vegans and Vegetarians.

