



Tolleys' Midweek Summertime Special

£16.50 for three courses or £13.00 for two

BEGINNERS

Chefs Soup of the Day

Made with a variety of seasonal vegetables

Crab and Roasted Red Pepper Spring Roll with a Fresh Mango Salsa.

A light, tasty starter to tempt the taste buds.

Beef Tomato with Oven Baked Buffalo Mozzarella in Parma Ham

A simple salad of ripe tomatoes in a balsamic dressing with a warm Mozzarella cheese in Parma ham.

Cantaloupe Melon with Summer Fruits

Chilled melon accompanied with seasonal summer fruits

Fricasse of Assorted Mushrooms served in a warm Pastry Tartlette.

Sautéed mushrooms with herbs dressed in a pastry tartlette.

MAIN COURSES

Pan Fried Salmon with Hand Cut Chips and a Sauce Aioli

A simple classic presentation on this fish, just right for the season.

Poached Halibut in a Tarragon Sauce with King Prawns (Supp £4.50)

A delicate combination of this firm white fish with tasty prawns presented in a creamy tarragon sauce.

Braised Chump of Lamb with Minted Creamy Mash

Tender cuts of lamb braised with root vegetables in a rich jus served with a Maris Piper mash.

Oven Baked Chicken Stuffed with a Garlic Boursin Cheese

Tender chicken breast stuffed with the famous garlic infused cheese, wrapped in Prosciutto ham which is then oven baked.

Sautéed Pork Fillet with Buttered Fettuccini.

Strips of this tender cut of pork served with house made pear chutney.

Fillet of Beef Stroganoff. £6.00 Supp.

Tender strips of prime English beef fillet quickly sautéed and finished with cream and mushroom sauce...served with a side of poached rice.

Chef's Vegetarian Selection

Please request our menu of house made vegetarian dishes.

FROM THE GRILL

Fillet Steak £ 6.50 Supp Sirloin Steak £ 6.00 Supp

Prime local beef grilled to your requirements.

The above steaks can be served with either Pepper, Diane or Stilton cheese sauce £1.95

The best hand cut chips £2.20

All main course dishes are accompanied with a seasonal vegetable and a potato dish.

PUDDINGS AND DESSERTS

A selection of Tolley's desserts and pud's will be offered to you in the dining room.

Coffee and chocolates will be served on your return to the Ryebar at £1.50 per person.

All prices are inclusive of VAT but exclusive of service, which is entirely at your discretion

In consideration of your fellow diners please refrain from using mobile phones whilst in the dining room.