



Saturday Dinner Menu.

£25.00 for three courses including dessert and coffee

BEGINNERS

Chefs Soup of the Day

Made with a variety of seasonal vegetables

Atlantic Prawn, Dessert Apple and Cantaloupe Melon Cocktail

A seasonal, refreshing combination of flavours topped with a mild chilli Marie Rose Sauce

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

A light, tasty starter to tempt the taste buds.

Moules Mariniere

Irish mussels served in a bowl finished with a garlic and creamy shallot sauce.

Slice Smoked Salmon and New Season Asparagus

A classic cold hors'doeuvre perfect for the season served with brown bread.

Fricassee of Assorted Mushrooms served in a warm Pastry Tartlette.

Sautéed mushrooms with herbs dressed in a pastry tartlette.

MAIN COURSES

Supreme of Halibut with a Parsley Crust

This flavoursome fish is oven baked and served with a red pepper coullis.

Poached Salmon on Spinach with a Chive Mousseline Sauce

A simple classic presentation on this fish, just right for a warm summer evening.

Oven Baked Loin of Cod with a Tartare Butter.

Quickly cooked fresh cod finished with a caper, shallot and gherkin butter.

Supreme of 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.

'Two Way' Cooked Lamb

Slow braised lamb leg served with pan fried rack of lamb.

Sautéed Medallions of Pork Fillet with a Grain Mustard Mash.

Slices of pork fillet in a red wine and rosemary sauce served with creamy grain mustard mash and 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 Ryebars.

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.