



EVENING MENU

STARTERS

Homemade Fresh Soup of the day £4.95
Served with tomato bread

Salmon & Red Pepper Fish Cakes £7.50
Served with a red pepper and natural yoghurt dip

Chicken Liver Pate £6.50
Flavoured with mixed herbs & port wine, served with an onion chutney

Gateaux of Provencal Vegetables £6.95
(V) Topped with a herb crust and garnished with mixed leaves & a chilli & tomato dressing

Oven Baked Avocado £6.25
Served with lardons of bacon in a creamy chive sauce

Chilled Platter of Galia Melon & Seasonal Fruits £5.95
Draped with a sauce of raspberries

Finest Oaked Smoked Salmon £7.50
Served with lemon & brown bread

New Style Caesar Salad £5.95
Mixed leaves bound with a creamy garlic mayonnaise, hard boiled egg, crisp croutons & parmesan cheese

MAIN COURSES

Pan Fried Boneless Pork Steak £12.50
With fresh vegetables, coarse grain mustard mash & lemon thyme sauce

Smoked Haddock & Leek Sausages £11.50
Served with spring onion mash, fresh vegetables and topped with a poached egg

Prime Fillet of Scottish Beef £15.95
With fresh vegetables, potato cake & a button shallot red wine sauce

Lodge Chicken Salad £9.75
Hot chicken pieces with peppers & mushrooms with a walnut olive oil

Beef & Red Wine Casserole £11.95
A complete meal with a puff pastry lid & served with horseradish dumplings

A Ragout of Fresh Tagliatelle & Creamy Mushrooms £10.75
(V) With cherry tomatoes, leeks & red onion

Fresh Fillet of Scottish Salmon £12.75
Served with fresh vegetables, lazy mash, lemon & prawn butter cream sauce

Oven Baked Breast of Oxfordshire Chicken £11.95
Stuffed with brie & ham, served with fresh vegetables, spicy potatoes & a red wine basil sauce

All dishes are served as described. If you require anything extra please choose from our side order selection below.

SIDE ORDERS

Bowl of Fries £2.00
Fresh Vegetables £2.00
Mixed Side Salad £2.00

Green Salad £2.00
Garlic Bread £2.00
Garlic Bread with Cheese £2.00

DESSERTS

A Milk Chocolate & Mint Mousse £4.95
Topped with fresh double cream

A light Lemon Tart £4.95
Served with a refreshing raspberry sauce

Summer Pudding £4.95
An individual pudding served on a pool of its own juices, garnished with clotted cream

A Selection of Cheeses & Savoury Biscuits £5.95
Served with grapes, apple, celery & chutney

Sliced Fresh Fruit Salad £4.95
Served in an orange & mint juice

Strawberry Crème Brulee £4.95
Garnished with vanilla ice cream

Bread & Butter Pudding £4.95
Served with a rich baileys flavoured custard

A Selection of Ice Creams & Sorbets £4.50

(V) Suitable for vegetarians All dishes are cooked to order and subject to availability. We cannot guarantee that our products do not contain traces of nuts and their derivatives. Our menu descriptions do not contain all ingredients, so please ask a member of staff if you have any allergy or dietary requirement. All prices include VAT at the current rate. Service charge is not included but at your discretion

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