

3 Course Meal £24.00

2 Course £19.00

Monday

Starters

Homemade Soup of the Day

Please ask for soup of the day. Served with a freshly baked crusty roll and butter. Made frequently are: Broccoli & Stilton, Tom Ka Gai (a fantastic Thai Soup), Vegetable, Tomato etc.

Creamy Garlic Mushrooms

Fresh mushrooms cooked in a little butter and olive oil. Add garlic and cream and then topped with mozzarella and freshly grated parmesan cheese. Grilled until golden and served with a freshly baked crusty roll to mop up the tasty sauce.

Homemade Falafel Patty

Basically, this is chick peas with various herbs and a bit of spice, all blended together and pressed into a burger shape. Then, heat a little butter and olive oil in a pan and crisp each side. Served with a small side salad and toasted pita bread. Mayo is available if required, please just ask.

Main Course

Corned Beef Hash Pie **New**

Comfort food at its best! What can be better than corned beef hash? That would be corned beef hash in my fabulous shortbread pastry, flaky and thin. It is rather a large portion and is served with vegetables of the day. If you would like a bit of gravy, I would suggest a little bit of chicken gravy. Please mention when ordering.

Spaghetti Bolognese

Classic Italian Ragu, plenty of red wine, herbs and best quality mince. Fresh Parmigiano Reggiano is always available for a topping, please just ask

Flattened Chicken Breast

Quite simply, I bash a chicken breast in clingfilm until flat, season, then cook in a little butter and extra virgin olive oil. By searing it on both sides and then gently for a few minutes, the chicken becomes a little crispy on the outside but juicy and tender inside. Linda's favourite chicken dish. Served with roasted new potatoes and vegetables of the day.

Desserts

- Vanilla Ice Cream. Aldi's Cornish vanilla is my favourite
- Apple Crumble – served with custard, ice cream or cream
- Lemon & Lime refreshing Cheesecake (recipe pinched from Mary Berry)
- Tiramisu – a homemade favourite with brandy and proper 70% dark chocolate grated on top
- Sticky Toffee Pudding - served with custard, ice cream or cream
- A mix of red berries in a bowl with a hot brandy and dark chocolate sauce poured on top

Please feel free to bring your own wine/beer/spirits with you. We can place in our fridges (if required) and supply you with appropriate glasses when you are ready.

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Tuesday

Starters

Homemade Soup of the Day

Please ask for soup of the day. Served with a freshly baked crusty roll and butter. Made frequently are: Broccoli & Stilton, Tom Ka Gai (a fantastic Thai Soup), Vegetable, Tomato etc.

Prawn Cocktail

Long out of fashion but done well with a lovely homemade sauce covering plentiful prawns on a bed of lettuce with some sliced tomatoes, it is still a favourite here.

Crispy Potato Wedges **New**

I made some of these during winter. Oh they are so good with the accompaniment of my homemade Garlic Mayo dip. If you like garlic, you have to try these. The potatoes are coated in seasoning, olive oil and a touch of paprika.

Main Course

Hunters Chicken

Flattened chicken breast, homemade Bbq sauce, a slice of bacon and some melted cheese on top! Served with vegetables of the day and mashed potato.

Chilli Con Carne

A Mexican classic! I really dislike ordering a Chilli and it arrives as slightly flavoured meat with no heat or taste at all! My chilli has a kick. Not a stupid one, but a kick! Served with traditional Basmati rice and a freshly baked roll or homemade flatbread (whichever I am in the mood to make) 😊

Fish Pie **New**

I've never had this on my menu before and I don't know why, it is really nice. Fresh salmon, whitefish, smoked haddock pieces and prawns all in a delicious sauce with a mash topping and a bit of grated extra mature cheddar.

Desserts

- Vanilla Ice Cream. Aldi's Cornish vanilla is my favourite
- Apple Crumble – served with custard, ice cream or cream
- Lemon & Lime refreshing Cheesecake (recipe pinched from Mary Berry)
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Homemade Soup of the Day

Please ask for soup of the day. Served with a freshly baked crusty roll and butter. Made frequently are: Broccoli & Stilton, Tom Ka Gai (a fantastic Thai Soup), Vegetable, Tomato etc.

Meatballs

Steak mince, seasoned and rolled into 3 meatballs and placed into a yummy tomato/red wine based sauce with onions and mushrooms. Then I really spoil you by topping with freshly grated mozzarella and parmesan and browning under the grill. Served over penne pasta or similar.

Halloumi

The fabulous Cypriot squeaky and salty cheese is slow grilled all over for a charred finish and great taste. Served with a small side salad and caramelised onion chutney.

Main Course

Salmon Fillets

Fresh filleted salmon from my local fishmonger. A little butter, lemon, salt and pepper and placed in the oven. Served with new potatoes and vegetables of the day. This salmon is soooooo good!

1/2lb Burger

My butcher (Poyntons) makes fabulous burgers. I haven't had them on the menu for a couple of years but they deserve to be. BIG burger fried in a little butter and extra virgin olive oil until crispy on both sides and cooked through. Served on a lightly toasted ciabatta with crispy potato wedges.

Choices to make on the burger:

Melted cheddar cheese? fried onions? Lettuce and tomato? Sliced gherkins? Please advise when ordering.

Spanish Chicken

Lots of ingredients, too many to explain what I do with them all But here they are ... Chicken, chorizo, onion, tomato chutney, new potatoes, bell pepper, olive oil, garlic, oregano, smoked paprika, a pinch of chilli flakes, seasoning. Leave it to me, you will love it! Think sweet and sour but more like sweet and warming. Not many guests chose this last year but the ones that said that is a keeper.

Desserts

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Creamy Garlic Mushrooms

Fresh mushrooms cooked in a little butter and olive oil. Add garlic and cream and then topped with mozzarella and freshly grated parmesan cheese. Grilled until golden and served with a freshly baked crusty roll to mop up the tasty sauce. You will never leave if you try this!

Main Course

Stuffed Chicken Breast

Stuffed with sundried tomato, feta cheese and a little garlic then wrapped in Parma ham. Served with new potatoes and vegetables of the day. (I can make a plain one wrapped in Parma ham if you like. Just ask when ordering).

Homemade "Russian" Burger

I absolutely loved these when I was young. Mum would rarely make them and it has taken me about 40 years to get the recipe from her!!! Take best quality mince and add some seasoning, a little mash potato, capers, parsley and red onion or shallots. Squash and cook in a little extra virgin olive oil and butter. Served on a lightly toasted bun on a bed of lettuce and tomato and accompanied with some crispy potato wedges.

Fish Pie

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Crispy Potato Wedges **New**

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Spicy Tomato Noodles **New**

I have never had this on my menus but before we bought the Guest House, it was my favourite dish. So many flavours and quite spicy, it certainly has a kick! Finished with plenty of freshly chopped coriander. If you like heat, you will want the recipe to this.

Main Course

Salmon Fillets

Fresh filleted salmon from my local fishmonger. A little butter, lemon, salt and pepper and placed in the oven. Served with new potatoes and vegetables of the day. This salmon is soooooo good!

Steak Pie

Everyone has always loved my steak pies, but I am doing them a little different this year and I think everyone will decide it is even better! Recipe pinched from the Hairy Bikers but still using my fabulous homemade shortcrust pastry. Served with mash and seasonal vegetables. Please advise when ordering if you would like gravy.

Chicken Bhuna

2025 was the first year I didn't have a curry on the menu. An awful lot of regular guests whined and winged about it. Several sent me to the kitchen to make them one specially! So, back on the menu it goes!

Not stupidly hot but enough of a kick and a fabulous taste. Served with Bombay potatoes, Basmati rice and naan bread or flatbread. Let me know if you would like some homemade garlic and parsley butter for the bread when ordering please.

Desserts

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