

STARTERS

Egg Mayonnaise with prawns £4.95 **Asparagus Soup** (v) £3.95

Prawn Cocktail Prawns with Marie Rose Sauce on a bed of leaves £5.50

Snails in their shells cooked with hot Garlic Butter £6.50

Pate Maison £5.50
(Homemade Chicken Liver Pate with Brandy served with warm Toast)

Avocado Monte Carlo avocado filled with prawns and finished with Marie Rose Sauce £5.95

Crepe Florentina (v) Pancakes filled with Spinach and finished with Cheese Sauce £5.95

Garlic Mushrooms (v) Buttons sautéed in Garlic Butter £4.95

Smoked Salmon with salad garnish £6.95

Deep Fried Whitebait £5.50 **Iced Melon** Fanned Slices of Melon (v) £3.75

Caprese Salad (v) Beef Tomato & Buffalo Mozzarella drizzled with Olive Oil £4.50

Parma Ham with Melon £6.50

Whilst we endeavor to serve you as speedily as possible, please appreciate that all our food is cooked to order and may involve a wait.

MAIN COURSES

FISH

Scampi Maison		£14.95
<i>Both cooked in a creamy white wine sauce with Prawns and Mushrooms and served on a bed of rice</i>		
Sole Maison		
£14.50		
Scampi Mornay		£14.75
<i>Both cooked in a cheese sauce and finished with cream</i>		
Sole Mornay		
£14.25		
Grilled Dover Sole	<i>Whole fish grilled with butter served on or off the bone</i>	£24.50
Mediterranean Prawns	<i>Grilled with Garlic Butter</i>	£16.50

PASTA AND VEGETARIAN DISHES

Crepe Florentina	(v)	<i>pancakes filled with spinach and finished with cheese sauce</i>	£9.50
Lasagna al Forno		<i>Layers of Minced beef, tomato & onion with white sauce and Mozzarella cheese</i>	£10.25
Tagliatelle, Spaghetti or Penne Pasta		<i>with choice of sauces</i>	
£9.95			
Funghi = Tomato & mushrooms	(v)	Napoletana = Traditional Tomato	(v)
Diavolo = Chillies and tomato sauce	(v)	Bolognese = Minced Beef, Tomato and onion	

FLAMBE DISHES

Flambéed in the Restaurant in the week, prepared in the Kitchen on Saturdays

Beef Stroganoff	<i>Strips of fillet steak sautéed with mushrooms and onions. Flamed with brandy and finished with cream</i>	£17.50
Steak Diane	<i>Thinly sliced fillet steak cooked with onion, red wine, And mushrooms</i>	£17.95
Steak Poivré	<i>Fillet steak peppered in freshly ground black corns. Flamed in brandy</i>	£18.50

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GRILLS

Mixed Grill	<i>“Old Mill Special”</i>	Variety of grilled meats topped with Fried Egg	£14.75
Sirloin Steak	(12 oz)	Grilled to your taste	£14.50
Fillet Steak	(10 oz)	Grilled to your taste	£17.50
T Bone Steak	(20oz)	Grilled to your taste	£16.95
Entrecote Pizzalola		Sirloin with sauce of tomatoes, shallots, garlic and finished, with oregano	£15.95
Tournedos Cacciatore		Fillet topped with a sauce of tomato, onion and mushrooms with White wine and Parma Ham	£18.45
Tournedos Princesse		Fillet served with white wine sauce and garnished with asparagus	£18.50
Chateaubriand	(for 2 people)	Head of fillet, grilled, accompanied by a variety Of vegetables and served with a Brandy Cream Sauce	£24.95

POULTRY AND GAME

Chicken Princesse	with white wine sauce & brandy, garnished with Asparagus	£10.75
Chicken Chasseur	Breast served in a tomato, onion and mushroom sauce	£10.25
Braised Norfolk Pheasant	served in burgundy sauce	£11.45
Duck Al 'Orange	half roast duckling in a sauce of Orange Curacao and Madeira wine	£14.95

VEGETABLES

A selection of vegetables **is included** with each **main course**, (excepting the Pasta & Vegetarian dishes) and the following can be ordered as extras in addition to those served

Various Salads	£2.50	
French Fried Onion Rings		£1.95
Asparagus	(Fresh when in season)	£2.95
Mushrooms		£2.50

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