

To start  
**Starters**  
Appetisers

|  |                                   |
|--|-----------------------------------|
| <b>Tapas Starters</b>  | <b>£3.25 each three for £8.50</b> |
| <b>Olives, Parma ham &amp; pimento, Bacon &amp; Black Pudding, Paprika Chicken, Pickled Garlic, Marinated Avocado, Herby Croutons, Tempura Vegetables, Cherry Tomato &amp; Jalapeno, Pan fried Chorizo</b> |                                   |
| <b>Gravad Lax</b>  | <b>£5.50</b>                      |
| <b>Home cured Salmon to a traditional Swedish recipe, served with rocket, bread and Hovmastersas</b>   |                                   |
| <b>Grilled Goats Cheese <i>v</i></b>   | <b>£4.50,nj</b>                   |
| <b>Slices of Goats cheese grilled on whole meal toast, with roasted peppers and sundried tomato</b>  |                                   |
| <b>Potted Prawn Salad</b>  | <b>£5.95</b>                      |
| <b>Succulent Prawns sealed in Dill Butter. Served with Salad and Brown bread</b>   |                                   |
| <b>Stilton Mushroom Tarts <i>v</i></b>   | <b>£4.50</b>                      |
| <b>A trio of Gluten free tartelettes filled with a wild mushroom medley bound in creamy stilton</b>  |                                   |
| <b>Brixworth Pate</b>  | <b>£4.95</b>                      |
| <b>Locally renowned Pate, with watercress, tomato and onion marmalade and warm toast</b>   |                                   |
| <b>Baked Camembert for two <i>v</i></b>  | <b>£9.50</b>                      |
| <b>Studded with Garlic and Rosemary, served with warm baguette and cranberry sauce</b>   |                                   |

*The middle*  
**Main Courses**  
*Big plates*

**Big Bowl Salads**

A large Mixed salad topped with:

**Prawn Marie Rose**

**£8.95**

**Chicken Bacon and Avocado**

**£9.25**

**Haloumi and Olives**

**£7.50**

**Goats Cheese and Sundried Tomato**

**£7.50**

**Beer Battered Fish and Chips**

**£10.50**

A generous Haddock fillet in fresh batter, with mushy peas and homemade chips

**Bean Cassoulet with Polenta *v***

**£9.95**

A mixed casserole of beans, pulses and vegetables with herbs and tomato, topped with slices of polenta

**Pork Tenderloin**

**£12.75**

Pan roasted Pork fillet, fondant potato and crushed beans, finished with a tomato herb reduction and maple bacon

**Carrot and Coriander Fritters *v***

**£9.95**

Fresh fritters of carrot, coriander and halloumi.

Layered with rocket set on potato with a mustard and a balsamic glaze

**Wrapped Chicken**

**£12.75**

Breast of chicken coated in herbs then wrapped in leek and Parma ham served with a vegetable ratatouille, buttered cous cous, and dressed Watercress

**Pan seared Sea Bream**

**£14.25**

Succulent bream, with a spinach, pimento and pea sauté served with roasted new potatoes and a creamy cheddar sauce

**Breast of Duck**

**£14.00**

Seared Duck carved onto a medley of vegetables and Parmentier, finished with an Orange and red wine reduction gravy

# Burgers From the Grill Steaks

Our burgers are served with lettuce on our favoured Ciabatta roll. Gluten free bread is also available

**The Overstone Burger** **£10.50**

Lean beef bound with onion, garlic, herbs and red wine, with cheddar, bacon and tomato. Chips and relish

**Vegetable Burger** **£10.00**

A medley of vegetables, herbs and red wine, topped with cheddar, onion marmalade and tomato. Served with relish and chips

**The Mk3 Chicken Burger** **£10.75**

Minced Chicken Breast blended with red onion, house seasoning and fresh herbs with Cheddar, Tomato and. Served with relish and chips

**10oz Sirloin Steak** **£16.95**

A prime English Sirloin steak cooked as you like. Served with steak garni and chips

**Topped With Creamy Long Clawson Stilton for an extra** **£1.95**

**10oz Gammon Steak** **£10.25**

A thick cut gammon steak topped with two fried eggs with chips and peas

**8oz Fillet Steak** **£21.25**

A superb English Fillet cooked as you like, served with steak garni and homemade chips

**8oz Rump Steak** **£10.50**

An English rump steak cooked as you like and served with homemade chips and steak garni

**Why not try a sauce with your steak?**

**Garlic and Herb** **£2.95**

**Red wine and Peppercorn** **£2.95**

**Brandy and mushroom sauce** **£3.50**

**\*\*We are pleased to offer most of our dishes at a smaller portion upon request\*\***

*Sugar & Ice*  
**Desserts**  
*Sweet Tooth*

|  |              |
|--|--------------|
| <b>Chef's Cheesecake of the Day</b><br>Served with Cream or Ice-cream  | <b>£4.50</b> |
| <b>Homemade Rice Pudding</b><br>Homemade and served with a selection of jams                                       | <b>£4.50</b> |
| <b>Luxury Ice-cream Platter</b><br>A selection platter of real dairy ice creams with accompanying sides            | <b>£5.25</b> |
| <b>Dark Chocolate Ganache Torte</b><br>Topped with fruit coulis whipped double cream and Raspberries               | <b>£4.95</b> |
| <b>Cocoberry Bombe</b><br>Coconut ice cream with a raspberry center coated with chocolate and coconut shavings     | <b>£4.50</b> |
| <b>Homemade Fruit Dessert</b><br>Whether it be a pie, crumble or pudding it is served with custard or double cream | <b>£4.50</b> |
| <b>Cheese and Biscuit Platter</b><br>Five cheeses, biscuits, salad and fruit                                       | <b>£6.95</b> |
| <b>Gluten Free Coconut, banana and toffee muffin cake</b><br>Served warm with ice cream and toffee sauce           | <b>£4.95</b> |
| <b>Fresh Fruit Salad</b><br>A mixture of fresh fruit served in a sundae glass                                      | <b>£4.25</b> |

