

A La Carte Menu

STARTERS

SOUP OF THE DAY £5.50

With fresh bread

ROAST GREEN ASPARAGUS TIPS £5.50

With parmesan cheese

SMOKED HADDOCK & SALMON FISHCAKE £5.95

With poached hens egg

WARM CHICKEN LIVER SALAD £5.95

With root vegetable crisps

GOATS CHEESE & RED ONION TART £5.50

Goat's cheese melted over red onion chutney on puff pastry

SCOTCH SMOKED SALMON £7.25

With capers & chopped onion

AVOCADO & PRAWNS £5.95

Diced avocado with prawns in mayonnaise

BAKED PORTABELLA MUSHROOM £5.50

Topped with diced bacon & parmesan crumble

RISOTTO MILANESE £5.50

Saffron risotto with tomato concasse

ROLL MOP HERRING SALAD £5.95

Sweet cured herring with crisp salad leaves

PARMA HAM WITH GALIA MELON £5.95

Italian air cured ham with fanned Galia melon

KING SCALLOPS WITH BACON £10.50

Scallops wrapped in smoked bacon served with cheese sauce

MAIN COURSE ROAST RACK OF LAMB £17.50

With root vegetable and rosemary navarin

BAKED SUPREME OF SALMON FILLET £14.50

Coated with breadcrumb, parmesan and black pepper crust

PIMENTO STUFFED CHICKEN BREAST £15.50

Chicken filled with roast red pepper served on spinach leaves with jus gras

GRILLED SEABASS FILLETS £16.95

With mussel and mushroom broth

GRESSINGHAM DUCK BREAST £17.50

Cooked pink served with rhubarb sauce

CRISP BELLY OF PORK WITH BLACK PUDDING £15.95

Slow cooked marinated belly of pork with black pudding and mustard mash

FILLETS OF DOVER SOLE £17.50

With ratouille and essence of red pepper jus

SAUTÉ FILLET OF BEEF £19.95

Two medallions of beef fillet served on vegetable goulash with sour cream

SCAMPI LINGUINE £16.25

Pan fried jumbo scampi in classic bery sauce served on fresh linguine pasta

GRILLED SIRLOIN OF BEEF MARGARITA £17.95

Scotch sirloin steak topped with margarita garnish tomato and cheese

MONKFISH THERMIDOR £17.50

Pieces of monkfish cooked with cream, cheese, mustard and brandy. Served with rice

All main courses are served with vegetables and potato of the day.

GRILL MENU Fillet Steak £21.50 Sirloin Steak £18.95 Liver & Bacon £14.95 Lamb Cutlets £17.50 Breast of
Chicken £13.75 Grilled Fillet of Pork £13.95 Grilled Fillet of Salmon £13.75 Sauces £3.50
Diane, Green Peppercorn, Provençal, Honey & Mustard Chasseur, A`la Crème

VEGETARIAN MENU

Thai Vegetable Curry with Rice £11.50

Stir-fry Winter Vegetables £11.50 with Garlic & Rosemary

Courgette Provençale £11.50

DESSERT MENU £5.50

Orange Chocolate Truffle Mousse
Meringue with Strawberries and Cream

Hazel Nut Crème Brulee

White Chocolate and Irish Liqueur Cheesecake

Cheese Board

Flambé
All served with vanilla ice-cream £6.75

Strawberry Flambé
Strawberries with orange liqueur and brandy

Black Cherries Flambé
Black cherries with kirsch and dark rum

Anna Banana
Banana with Advocaat rum soaked raisins and brandy