

Homemade Soup of the Day £5.75
served with crusty bread

Baked Field Mushroom £7.75
with stilton & bacon

Crispy Breaded Brie £7.50
with a sweet plum & port dip

Our Own Cured Gravavlax £7.95
garnished with beetroot & caper mayonnaise

Baked Cannelloni au Gratin £7.25
with minced beef

Salmon & Crab Fishcakes £7.50
with tartare sauce

Crispy Roasted Duck £17.50
with an apricot & Cointreau sauce

Rib Eye Steak au Poivre Vert £18.50
with green peppercorns & brandy cream sauce

Pan Fried Calves Liver £17.50
with bacon, onions and a sage butter

Chicken Schnitzel £13.95
with garlic butter & basmati rice

Fillets of Sea Bream Cajun Style £17.50
with cajun spices & served on pok choi

Fillet of Beef Wellington £19.95
served with a red wine jus

Saute Potatoes £2.75

Homemade Chips £2.75

Boiled Potatoes £2.75

Selection of Seasonal Vegetables £2.95

Sizzling King Prawns £10.50
in hot garlic butter & crusty bread

Tomato, Mozzarella, & Basil Salad £7.95
with caper & balsamic dressing

Fresh Grilled Sardines £7.50
with lemon or garlic butter

Egg & Bacon Caesar Salad £7.50

Finnan Haddie Pancake £7.95
with smoked haddock & mornay sauce

Classic Avocado & Prawn Cocktail £7.95
with brown bread & butter

Seared Scallops Bacon Mornay £19.95
on a bed of spinach

Beef Stroganoff £17.50
with basmati rice

Steamed Fillets of Sea Bass £17.50
flavoured with a ginger & spring onion butter

Skate Wing Beurre Noir £17.50
served with burnt butter & capers

Roasted Monkfish & Scallops £19.95
Served on ratatouille with basmati rice

Seafood Linguini £14.50
combined with a light fish veloute

Mixed Salad £2.95

Green Salad £2.95

Tomato & Onion Salad £2.95