

# STARTERS

## SEASONAL CHEF'S SOUP OF THE DAY

Homemade from seasonal vegetables & fresh ingredients  
Served with crusty bread and butter

£4.95 (V) ★

## PRAWN AND SMOKED SALMON COCKTAIL

Served on crisp lettuce leaves with tomato,  
Cucumber dressed with Mari-rose sauce

£5.45

## BREADED BRIE

Homemade crumb coated creamy brie, deep fried  
And served with a warm homemade Cumberland sauce

£4.95 (V) ★

## DUCK LIVER PATE

A smooth duck liver and herb pate  
Presented with spiced onion marmalade  
Served with toasted brown bread and lightly dressed salad garnish

£4.95 ★

## GOATS CHEESE SALAD

Creamy grilled goat's cheese on lightly dressed salad garnish  
With roasted macadamia nuts and apple pieces

£4.95 (V)

## WHITE BAIT BIANCH

Breaded white bait bianch served with lemon, mayonnaise  
And paprika sauce set on a bed of crisp dressed salad leaves

£4.95 ★

# STEAKS & GRILLS

Our steaks are matured for at least 21 days  
For extra taste and tenderness, then cooked to your liking, served with grilled  
tomato and flat mushroom

## 100Z RUMP STEAK

Firm, meaty and flavoursome, best grilled rare to medium  
And served with French fries or new potato's

£10.95 ★

## 100Z RIB EYE STEAK

Cooked to your preference and served with French fries  
Or new potato's

£13.95

## 8-100Z SIRLOIN STEAK

Lean and tender great grilled any way you like it!  
Served with French fries or new potato's

£12.95

## 14-160Z T BONE STEAK

Firm meaty and flavoursome best grilled  
Medium to rare and served with French fries or new potatoes

£15.95

## GAMMON STEAK (D CUT)

Served with fried egg, grilled pineapple  
And French fries

£10.95 ★

## BUTTERFLY CHICKEN BREAST ITALIAN STYLE

Grilled chicken breast topped with a traditional Italian sauce made with  
tomato & basil topped with cheese melt Presented with French fries or new  
potato's

£10.95 ★

## WHY NOT ADD ONE OF OUR HOMEMADE SAUCES @ £2.25

Peppercorn, béarnaise, hollandaise,  
Mushroom or red wine gravy sauce

## MAIN DISHES


### BRAISED LAMB SHANK

Served with mash potato, sweet potato, parsnip & vegetable  
In a red wine & redcurrant sauce

£14.95

### SAUTEED CALVES LIVER AND SMOKED BACON

Accompanied by colcannon mashed potato and served  
With red wine and gravy

£12.95 

### CLASSIC DUCK A L' ORANGE

Pan fried breast of duck presented with  
Orange and cognac sauce, served with new potatoes  
And vegetable of the day

£12.95


### FILLET OF SALMON

Moist fillet of Scottish salmon glazed with  
Lemon and butter sauce, served with new potatoes and fresh vegetable of the  
day

£12.95

### PAN FRIED SEA BASS FILLET

In a creamy white wine sauce  
Served with crushed new potatoes & seasonal vegetable  
(This dish may contains bones)

£12.95 

## VEGETARIAN DISHES

### VEGETABLE PANCAKE

Homemade pancake filled with a mixture of wilted spinach  
And sauté mushroom bound in a creamy cheese sauce, presented with your  
choice of French fries or new potatoes

£9.95 (V) ★

### SPINACH CANNELONI

HOMEMADE OVEN BAKED SPINACH AND RICOTTA CANNELLONI  
SERVED WITH GARLIC BREAD

£8.95 (V) ★

### SPAGHETTI AL FUNGI

Spaghetti pasta with sauté mixed wild mushroom  
In white wine, olive oil and fresh tomato,  
Served with garlic bread

£8.95 (V) ★

### GOAT'S CHEESE PARCEL

A parcel of goat's cheese and caramelised onion  
In fillo pastry, served with salad garnish and new potato

£8.95 (V) ★

## DESSERTS

### PROFITEROLE

Homemade profiteroles with chocolate sauce

£5.25 ★

### ICE CREAM TRIO

3 scopes of ice cream (strawberry, chocolate or vanilla)

Served with wafer

£4.25 ★

### APPLE AND RASPBERRY CRUMBLE

Homemade apple and raspberry crumble served

With custard or ice cream

£5.25 ★

### PECAN PIE

Homemade pecan pie served with vanilla ice cream

£5.25 ★

### FRUIT SALAD & CREAM

£4.75 ★

### APPLE PIE

Served with vanilla ice cream

£5.25 ★

### CHEESE BOARD

A selection of brie, cheddar and stilton cheeses

Served with biscuits, butter and grapes

£6.95