

Starters

Soup

*Creamy asparagus with stilton (optional)
Rich tomato & herb* £4-25

Prawn Cocktail

*Luxury north Atlantic prawns on a bed of crisp lettuce
Topped with a traditional prawn sauce* £5-95

Whitebait

*Lightly coated in a delicately seasoned flour deep fried and
Accompanied by brown bread & butter & lemon wedge* £6-95

King Prawn Garlic

*Large whole prawns harvested in the Indian Ocean off the
Coast of Madagascar sautéed in garlic butter and served
With crusty bread* £8-95

Champignon Farce

*Mushrooms filled with chopped peppers and sweet chilli
Sauce topped with Two cheeses and grilled* £4-75

Camembert

*In a crispy coating deep-fried accompanied by a
Cranberry dip* £4-95

Pate Maison

House pate served with toast £4-95

Garlic mushrooms

*Cooked to order with butter and fresh garlic
Double cream and brandy* £5-25

Hot Chicken Wings

*In a crispy hot and spicy coating
Served with a sweet chilli dip* £4-95

Mussels

Cooked in a variety of ways details on next page £8-25

Main courses

Scottish Fillet Steak

*Sautéed in butter with mushrooms flambéed in brandy and
Finished with double cream* £19-45

Steak au poivre

*Scottish rump steak lightly dusted with cracked black pepper
Sautéed in butter with spring onion flambéed brandy
In the traditional manner* £14-95

Duck A La Orange

*A boneless whole barbarie duck breast oven cooked
In a tangy orange sauce* £13-75

Chicken Chasseur

*A whole boneless breast poached in white wine
With mushrooms tomatoes and tarragon* £10-95

Shepherds pie

Homemade to a traditional recipe served with a rich gravy £7-95

All main courses served with a selection of vegetables and potatoes.

House Platters

BBQ Platter

*A large serving of juicy B.B.Q. ribs and onion rings
Accompanied by fries and a seasonal mixed salad* £9-95

Prawn and Scampi Platter

*Whole tail scampi, breaded butterfly, tiger and
Battered prawn fritters served with fries and
Seasonal mixed salad* £9-95

Chicken Platter

*Tender chicken goujon selection of Mexican,
Southern fried, garlic and hot & kickin crispy coatings
Served with a Blue cheese dip* £9-95

House platters served with a mixed salad and fries

Fish

Mussels

<i>Mariniers</i> cooked in white wine with butter Parsley and shallots	
<i>Provencal</i> cooked in white wine with Tomatoes herbs and shallots	
<i>Normandy</i> cooked in white wine parsley Butter and cream	
<i>Bordelaise</i> cooked in red wine with shallots and herbs	£8-25

Plaice fillet

Fillet of plaice coated in a light crumb	£7-75
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Luxury fish pie

Homemade with Scottish salmon Atlantic cod And smoked haddock	£8-75
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Scottish Salmon Fillet

Lightly dusted in herbs de provence then poached in Milk with butter served with a sauce hollandaise	£9-95
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Rainbow Trout Milanese

Whole trout grilled in a delicate tomato, white wine And herb sauce finished with a Parmesan crust (optional)	£10-95
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Rainbow Trout Natural

A whole trout plain grilled with butter	£10-50
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Luxury Whole Tail Scampi

Succulent single whole tails coated in a crispy crumb And served with lemon wedge and tartare sauce	£9-25
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Cod

Two fillets of Atlantic cod in a crispy batter	£8-95
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*All main courses are served with salad or vegetables
New potatoes or fries
(With the exception of the mussels)*