

Starters

Soup

*Creamy asparagus with stilton (optional)
Rich tomato & herb* £4-75

Prawn Cocktail

*Luxury north Atlantic prawns on a bed of crisp lettuce
Topped with a traditional prawn sauce* £6-95

Whitebait

*Lightly coated in a delicately seasoned flour deep fried and
Accompanied by brown bread & butter & lemon wedge* £7-50

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

Camembert

*In a crispy coating deep-fried accompanied by a
Cranberry dip* £5-50

Hot Chicken Wings

*In a crispy hot and spicy coating
Served with a sweet chilli dip* £5-75

Garlic Mushrooms

*Cooked to order with butter and fresh garlic
Double cream and brandy* £6-50

Mussels

Cooked in a variety of ways served with crusty bread £9.25

*Mariniers cooked in white wine with butter
Parsley and shallots*

*Provençal cooked in white wine with
Tomatoes herbs and shallots*

*Normandy cooked in white wine parsley
Butter and cream*

Bordelaise cooked in red wine with shallots and herbs

Main courses

Scottish Fillet Steak

*Sautéed in butter with mushrooms flambéed in brandy and
Finished with double cream* £22-45

Steak au poivre

*Scottish rump steak lightly dusted with cracked black pepper
Sautéed in butter with spring onion flambéed brandy
In the traditional manner* £16-95

Chicken Chasseur

*A whole boneless breast poached in white wine
With mushrooms tomatoes and tarragon* £11-95

Shepherds pie

Homemade to a traditional recipe served with a rich gravy £8-95

Duck a la orange

*A boneless whole barbarie duck breast oven cooked
In a tangy orange sauce* £14-75

Lasagne

Homemade to a traditional recipe with a creamy bechamel top £9-95

All main courses are served with a selection of vegetables or salad and choice of 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* £10-95

Prawn and Scampi Platter

*Whole tail scampi, breaded butterfly, tiger and
Battered prawn fritters served with fries and
Seasonal mixed salad* £10-95

Chicken Platter

*Tender chicken goujon selection of Mexican,
Southern fried, garlic and hot & kickin crispy coatings
Served with a Blue cheese or chilli dip* £10-95

House platters served with a mixed salad and fries

Fish

Mussels

<i>Cooked in a variety of ways served with crusty bread</i>	<i>£9-25</i>
<i>Mariniers cooked in white wine with butter Parsley and shallots</i>	
<i>Provençal cooked in white wine with Tomatoes herbs and shallots</i>	
<i>Normandy cooked in white wine parsley Butter and cream</i>	
<i>Bordelaise cooked in red wine with shallots and herbs</i>	

Luxury fish pie

<i>Homemade with Scottish salmon Atlantic cod And smoked haddock</i>	<i>£10-50</i>
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Scottish Salmon Fillet

<i>Lightly dusted in herbs de provence then poached in Milk with butter served with a sauce hollandaise</i>	<i>£11-95</i>
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Luxury Whole Tail Scampi

<i>Succulent single whole tails coated in a crispy crumb And served with lemon wedge and tartare sauce</i>	<i>£10-50</i>
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Cod

<i>Two fillets of Atlantic cod in a crispy batter</i>	<i>£8-95</i>
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Luxury Hand battered Cod

<i>Thick fillet of cod hand battered in a crispy batter</i>	<i>£12.95</i>
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Vegetarian Meals

Nut cutlet

<i>Cooked to order, and served with a mushroom sauce</i>	<i>£9.75</i>
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Vegetable Bake

<i>An assortment of English and Chinese vegetables, Including mushrooms, tomato and sweetcorn Bound together with cheese then grilled</i>	<i>£9-75</i>
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Spicy Bean Burgers

<i>A pair of bean burgers made with Kidney beans, Vegetables and peppers with a salsa topper (not in a roll)</i>	<i>£9.75</i>
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All meals are served with salad or vegetables and choice of potatoes