

## Appetisers

Fresh Baked Bread and Flavoured Butters

## Starters

**£4.95**

### **Soup of the Day (v)**

Topped with fresh croutons

### **Cherry Tomato and Caramelised Red Onion Gnocchi (v)**

Garnished with basil oil dressing and crispy basil leaves

### **Pan Fried Pigeon Breast**

Served with a warm carrot and thyme salad, potato crisps and blackcurrant jus

### **Shetland Rope-Grown Mussels**

Served in a spicy tomato sauce. Accompanied by a garlic and herb bruschetta

### **Gamberoni Prawns**

Cooked in a chilli and garlic puree served

With a mixed leaf salad and fresh lime

### **Slow Cooked Belly of Pork**

Served with Braeburn apple puree, black pudding crumble and a Parma ham crisp

## Main Courses

£13.95

### Meat Dishes

#### **Pan Fried Chicken Breast**

Served with creamed cabbage, parsley mashed potatoes, Clapshot puree and roast jus

#### **English Lamb Rump**

With baby fondant potatoes, homemade minted pesto and an aubergine caviar

### Fish Dishes

#### **Seabass Fillets 'En Papillote'**

Seabass fillets steamed with a white wine, fennel and an herb and caper butter. Accompanied by a crisp green salad

#### **Thai Salmon Fishcakes**

Coated with sesame seeds and served with wilted pak choi and a zesty mango salsa

#### **Pan Fried Monkfish Tails**

Wrapped in streaky bacon, served with baby new potatoes and confit cherry tomatoes. Finished off with a port and balsamic reduction.

#### **Seafood Mixed Grill**

Fillets of red mullet, swordfish and salmon, with crushed new potatoes, sautéed green beans, vine cherry tomatoes and a mussel cream sauce

### Vegetarian Dishes

#### **Roasted Butternut Squash (V)**

Served with puy lentils, chickpeas and root vegetables with a sweet sultana and onion chutney

#### **Wild Mushroom Risotto (V)**

Topped with crumbled feta cheese and accompanied by garlic and herb bread

## From The Grill

### **Grilled Gammon Steak**

Served with sautéed potatoes a fried egg and a homemade pineapple chutney  
*£13.95*

### **The Grand Mixed Grill**

Rib eye steak, lamb cutlet, pork sausage and crispy bacon. Served with sautéed potatoes, plum tomato, a fried hen's egg and a rich veal jus.  
*£14.95*

### **10oz Rib Eye Steak**

Served cooked to your liking. With a bucket of our hand cut chips, plum tomato, grilled flat cap mushroom and dressed watercress.  
*£14.95*

### **10oz Sirloin Steak**

Served cooked to your liking. With a bucket of our hand cut chips, plum tomato, grilled flat cap mushroom and dressed watercress.  
*£15.95*

### **8oz Fillet Steak**

Served with cherry vine tomatoes and crispy Pont Neuf potatoes  
*£16.95*

**Add two grilled King Prawns to any dish *£2.95***

### Sauces

*£2.00*

Peppercorn

Diane

Béarnaise

Blue Cheese

Café de Paris Butter

Garlic Butter

### Side Dishes

*£2.95*

Hand Cut Chips

Buttered Jersey Royals

Cauliflower Cheese

Dressed Mixed Salad

Panache of Vegetables

Courgette Gratin