

-Menu-

-Starters-

Garlic bread topped with parmesan style cheese * (v)	£4.50	Smoked duck breast, with cantaloupe melon, orange & Worcestershire sauce dressing & a salad garnish	£6.95
Olives marinated with mushrooms & peppers with a hint of chilli served with sourdough bread (v)	£4.75	Caprese salad, tomato, mozzarella, fresh basil with a balsamic glaze (v)	£5.95
Smoked mackerel mousse with multi seeded bread & a salad garnish	£6.25	Beetroot & mango salad with walnuts & pomegranate seeds with a sundried tomato & olive oil dressing (v)	£6.55
Mussels poached in a white wine, shallots, garlic & cream sauce with sourdough bread	£7.95/£13.50	Pan fried king prawns in a white wine, lemon, garlic & herb butter dressing	£7.95/£13.95

-Main Courses-

Lemon & herb chicken breast with dauphinoise potatoes & asparagus with a herb butter sauce	£12.95
Moroccan chicken breast with sultanas cous-cous & a mushroom & cream sauce	£12.95
Roasted field mushrooms stuffed with Stilton cheese with quinoa & a tomato & herb sauce (v)	£11.95
Lamb steaks with crushed potatoes & a red wine & mint sauce	£15.95
Duck breast with sweet potato mash & a blueberry & basil red wine sauce	£16.75
Tuna loin steak with leek mashed potatoes & garlic aioli	£15.50
Grilled sea bass fillet with petit pois mashed potato, pak choi with a leek butter sauce	£15.95
Marinated monkfish fillets with Basmati rice, king prawns & a sweet chilli & coconut cream sauce	£16.95

-Steaks-

28 day aged Scottish Sirloin Steaks

Char-grilled sirloin steak with dauphinoise potatoes & fine beans	£21.95
served with a peppercorn sauce or porcini mushrooms in a red wine sauce	

-Pasta & Risotto-

Pappardelle pasta with chicken, mushrooms with a tomato, white wine & cream sauce	£11.95
Pappardelle pasta with cherry tomatoes, in a cream, thyme & chanterelle mushroom sauce (v)	£10.95
Crab meat & king prawn linguine with lemon garlic, parsley & chilli	£15.50
Smoked salmon & petit pois risotto topped with a rocket garnish	£11.50
Wild mushroom & walnut risotto topped with parmesan style cheese (v)	£10.95

-Salads-

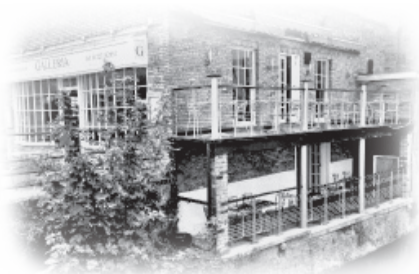
Char-grilled Arabic spiced breast of chicken with apricots, cumin crème fraiche & lime dressing	£12.95
Pan fried king prawns in a white wine, lemon, garlic & herb butter dressing	£13.95
Halloumi cheese, cherry tomato, green olives, garlic croutons with a balsamic glaze dressing (v)	£10.95
Char grilled tuna steak with pickled ginger slices, mixed peppers with a citrus, herb & olive oil dressing	£15.95
Smoked salmon with avocado, cherry tomatoes, red onion, & mozzarella with a honey & lime dressing	£13.95

-Desserts-

Baked vanilla cheesecake with brandy rhubarb (v)	£5.35
Homemade sticky toffee pudding-toffee sauce-vanilla ice cream (v)	£5.95
Chocolate royal-praline crunch, chocolate mousse, biscuit base with a velvety chocolate topping	£5.95
Homemade tiramisu served with chocolate sauce	£5.95
Ice cream - chocolate, vanilla (v)	£4.95
Sorbet - pear & raspberry (v)	£4.95

-Side Orders-

Steak fries	£3.95	Dauphinoise potatoes	£3.75
Bread basket	£2.50	Herb roasted baby carrots	£4.50
Mixed salad	£3.95	Asparagus & fine beans	£5.50
		New potatoes in herb butter	£4.50



(v) Vegetarian dishes

* Some dishes may contain nuts



If you have any specific dietary requirements please ask a member of staff

A discretionary 10% service charge will be added to parties of 5 or more

