

## The Fairways Restaurant Open on Fridays The Fairways Restaurant Fridays 18:30 - 21:00 Now taking bookings for May & June

## Evening a la Carte Menu

.....Starters......

Homemade soup of the day, with warm crusty bread £5.00

Smoked haddock, king prawn and crab fishcake, on a bed of wild rocket, served with homemade sauce tartare **£6.50** Whole baked camembert, studded with rosemary and garlic, accompanied with artisan breads and homemade chutney **£8.50** 

Olives, and feta cheese, marinated in garlic infused virgin olive oil **£4** 

Artisan breads, a selection of artisan breads, with balsamic vinegar and olive oil **£4** 

Homemade chicken liver parfait, made with chicken liver, bacon and shallots, flavoured with French cognac,

served with warm toast and chutney  ${\tt \pounds6.50}$ 

Garlic and stilton mushrooms, finished with cream and brandy, topped with Japanese panko crumb, and toasted ciabatta **£6.50** 

......Main Courses......

Pan roasted chicken supreme, stuffed with creamed spinach, and cambozola cheese, on a bed of sautéed potatoes, drizzled with a wild mushroom sauce **£13** 

Seafood linguine, a selection of prawns, mussels, baby octopus, squid and Atlantic cod, on a bed of fresh linguine, infused with chilli oil , white wine and double cream. **£14** 

Chargrilled lamb rump, served pink, on a bed of creamed garlic potatoes, carrot puree, and spiced red cabbage, finished with a port, redcurrant and rosemary jus. **£16** 

Calves liver and onions, pan fried to order, served pink, on a bed of creamed potato, with crispy fried streaky bacon, deep fried shallots and a ramekin of Scottish haggis, served with a red wine and port gravy **£14** 

Pan fried sea bream, cooked with lemon butter and served on a bed of traditional Spanish paella £15

Fillet of beef stroganoff, strips of beef fillet, cooked with mushrooms, cognac paprika , Dijon mustard and finished with double cream, served with a ramekin of basmati rice **£16** 

10oz ribeye steak **£16** 8oz fillet steak **£22** 

28 days hung and locally sourced, cooked "how you like", served with a large field mushroom, grilled tomato, beer battered onion rings, and hand cut chips

Halloumi skewers, halloumi cheese and chargrilled red pepper kebabs, served on a bed of basmati rice with a chilli tomato and red pepper sauce **£12** 

\*all meals, are accompanied with a selection of fresh garden vegetables\*

## Side orders all at £2.50

Beer battered onion rings, sautéed creamed spinach, sautéed mushrooms, potatoes-homemade chips, thin fries or creamed garlic potato, dressed salad

Sauces to accompany steaks- blue cheese, peppercorn and cognac, béarnaise - £3

.....Desserts.....

Ask a member of our team for a selection of our homemade desserts and puddings

## All priced at ${\bf f6}$

Or sample one of our special continental cheese boards, with rice biscuits, fresh fruit, and homemade chutneys £12 for a platter for 2

Freshly brewed ground filter coffee, selection of teas and handmade petit fours **£4pp** 

\*\*all our meals are cooked fresh to order, so at busy times, please be patient as this may take slightly longer\*\*

\*\*please be aware, some of our meals may contain nuts and other allergens. If you have any allergies, or intolerances, please inform a member of our staff before placing your order\*\*

\*\*All items are subject to availability\*\*