



## Evening Restaurant Menu

### .....Starters.....

Camembert, fig and red onion tart, oozing with camembert cheese,  
topped with onion chutney and panko crumb £6.50

Beef carpaccio, thinly sliced fillet, olive oil, parmesan rocket with a ginger and horseradish cream £6.50

Black olive tapenade, flavoured with capers, garlic and basil,  
served on toasted ciabatta and topped with feta £5.50

Bourbon BBQ sticky ribs, slow roasted belly pork ribs, smothered in a smoked bourbon and BBQ sauce £6

Smoked haddock, king prawn and kedgeree fishcake, made with rice, tumeric, onions, tomatoes,  
topped with a runny poached egg £6

Fresh homemade soup of the day, served with warm artisan breads £5

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

Homemade chicken liver parfait, made with shallots, bacon flavoured with cognac and  
served with warm toast and chutney £6.50

### .....Main Courses.....

Pan fried calves liver served pink, on a bed of creamed garlic mash,  
served with crispy bacon, shallots and haggis, with a port red wine jus £14

Pan roasted chicken supreme, stuffed with creamed spinach, served on a bed of sauteed potatoes  
and topped with a wild mushroom sauce £13

Beef stroganoff, beef fillet cooked with onions, mushrooms, paprika, dijon mustard, cream  
and flamed with cognac served with basmati rice £16

Pan fried sea bass, cooked with lemon butter and served on a bed of chilli infused noodles  
with a tomato and lime salsa £14

Slow roasted lamb shank, on a bed of creamed garlic mash, rosemary carrot puree,  
spiced red cabbage with a port and redcurrant gravy £14

8 oz fillet steak tornados rossini, fillet steak wrapped in streaky bacon,  
topped with homemade pate, on a crispy fried crouton, drizzled with a madeira and port wine jus £23

Chargrilled halloumi and red pepper skewers served with shallots,  
on a bed of basmati rice and topped with a chilli tomato and red pepper sauce £12

### Steaks

All our steaks are locally sourced, and 28 days hung, cooked how you like  
and served with beer battered onion rings, grilled tomato and sauteed mushrooms

10 oz ribeye £16

8 oz fillet £22

12 oz rump £13

Sauces to accompany steaks - blue cheese, peppercorn and cognac, Diane or Bearnaise - all at £3





All meals are served with a selection of fresh seasonal vegetables

Side orders all at £3

Beer battered onion rings, sauteed creamed spinach, potatoes, hand cut chips,  
fries, sauteed mushrooms, creamed garlic mash

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

All priced at £6

Or sample one of our continental cheese boards, served with biscuits,  
Fresh fruit and homemade chutneys £11 for 2 people

Freshly brewed coffee, selection of teas with handmade petit fours £4pp

*\*\* All our meals are cooked fresh to order so please be patient at prime times\*\**

*\*\* 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\*\**

