

Evening À la Carte Menu

.....Starter.....

- 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 £6.00
- Smoked haddock, king prawn and kedgerree fishcake, made with rice, turmeric, onions, tomatoes topped with a runny poached egg £6.00
- Homemade soup of the day, served with warm artisan breads £5.00
- Olives and feta cheese marinated in garlic and virgin olive oil £4.00
- Homemade chicken liver parfait, made with shallots, bacon flavoured with cognac and served with warm toast and chutney £6.50

.....Main course.....

- 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 £14.00
- Pan roasted chicken supreme, stuffed with creamed spinach, served on a bed of sautéed potatoes and topped with a wild mushroom sauce £13.00
- Beef stroganoff, beef fillet cooked with onions, mushrooms, paprika, dijon mustard, cream and flamed with cognac served with basmati rice £16.00
- Pan fried sea bass, cooked with lemon butter and served on a bed of chilli infused noodles with a tomato and lime salsa £14.00
- Slow roasted lamb shank, on a bed of creamed garlic mash, rosemary carrot puree, spiced red cabbage with a port and redcurrant gravy £14.00
- 8oz fillet steak tournedos rossini, fillet steak wrapped in streaky bacon, topped with homemade pate, on a crispy fried crouton, drizzled with a Madeira and port wine jus £23.00



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 £12.00

.....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 sautéed mushrooms

12 oz rump £13.00

10 oz ribeye £16.00

8 oz fillet £22.00

Sauces to accompany steaks - blue cheese, peppercorn and cognac, diane or béarnaise- all at £3.00

All meals are served with a selection of fresh seasonal vegetables

Side orders all at £3.00

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

.....Desserts.....

Ask a member of our team for a selection of our homemade Desserts All priced at £6.00

Or sample one of our continental cheese boards, served with biscuits, fresh fruit and homemade chutneys £11.00 for 2 people
Freshly brewed coffee, selection of teas with handmade petit fours
£4.00 per head

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****

