Evening Menu

Starters

Homemade soup of the day, croutons and swirl of cream

Fanned galia melon, seasonal fruits, strawberry and ginger coulis

Chicken liver pate, caramelised onion chutney and stone baked bread

King prawns and smoked Scottish salmon, lemon and dill dressed leaves

Grilled goats cheese, tomato and balsamic dressing, toasted pine nuts

Sage and madeira flamed field mushroom bruschetta

Main Courses

Grilled sea bass, fine beans and chorizo, lemon and tarragon sauce

Marinated lamb loin chops, dauphinoise potato, port and redcurrant jus ***£3 supplement***

Mozzarella, spinach and sundried tomatoes stuffed chicken breast, wrapped with pancetta

Miso glazed salmon fillet, sauteed new potatoes, lemon caper dressing

Pan fried chicken strips, chestnut mushrooms and peppers, brandy and cream

Gnocchi, red onion, spiced cherry tomatoes and spinach

Mature prime sirloin (9oz), black peppercorn sauce ***£5.50 supplement***

Fillet steak (7oz), stilton and apple sauce ***£6.50 supplement***

Steak garnish roasted tomatoes, mushrooms and onion rings £3.75 supplement

All main courses served with seasonal vegetables

Side Orders

Hand cut chips ***£4.00***
Parmesan and truffle chips ***£4.95***
Minted new potatoes ***£4.00***
Mixed leaf salad ***£4.00***
Onion rings ***£4.00***
Rocket and parmesan salad ***£4.95***

Choose from our selection of desserts

Speciality Coffee from £3.50

Two courses £28.95 ***Three Courses £32.95***