

# À La Carte Menu

## Starters

### **Chef's Homemade Soup of the Day**

topped with crispy croutons & served with a bread bun 4.50

### **Our Famous Deep-Fried Jumbo Scampi**

in a homemade crispy batter & tartar sauce for dipping 7.95

### **Chef's Homemade Chicken Liver & Orange Cointreau Pâté**

served with melba toast 5.95

### **Deep-Fried Field Mushrooms in Bread Crumb**

served with a homemade garlic mayonnaise dip 5.95

### **Traditional Norwegian Prawn Cocktail with Peeled Tiger Prawns**

with Marie Rose sauce & wholemeal bread and butter 6.95

### **Deep-Fried Halloumi**

in a homemade crispy batter on a bed of mixed leaves

& drizzled with a sweet chilli sauce 5.95

### **A generous slice of Grilled French Goats' Cheese**

on a bed of mixed leaves with our very own raspberry dressing 6.95

### **Fan of Sweet Honeydew Melon**

with fresh fruit & Midori liqueur drizzle 4.95

# Entrées

*All Entrées are accompanied by a selection of seasonal fresh vegetables, potatoes and chips served separately*

## Fish

### **Our Famous Deep-Fried Jumbo Scampi**

in a homemade crispy batter 12.95

### **Traditional Omelette Arnold Bennett**

free-range egg open omelette with smoked haddock & creamy cheddar cheese 12.95

### **Locally Sourced Deep-Fried Fillet of Haddock**

in a homemade crispy batter 10.95

### **Poached Fillet of Scottish Salmon**

coated in a Norwegian prawn & brandy sauce £14.95

### **Grilled Halibut Steak**

drizzled with lemon butter 16.95

### **Locally Sourced Poached Fillet of Haddock**

filled with Norwegian prawns & coated in a Norwegian prawn & brandy sauce 12.95

## Meats

### **Chef's Homemade Steak Pie**

topped with a shortcrust pastry 9.95

### **Two Breasts of Locally Sourced Pan-Fried Pheasant**

served with any sauce of your choice 14.95

### **Slow Roasted Lamb Shank**

with Yorkshire pudding & minted gravy 13.95

### **Medallions of Pork Tenderloin**

served with a mushroom, apple & French brandy Calvados sauce 13.95

### **Meat Lasagne**

topped with grilled cheddar cheese & served with garlic bread 10.95

### **Breast of Chicken**

coated with any sauce of your choice 11.95

## Grills

**10 Oz Rump Steak 15.95**

**8 Oz Fillet Steak 22.95**

**Large Gammon Steak with either: free-range egg or pineapple 12.95**

**Two Lamb Cutlets 13.95**

**Large T-Bone Steak (as available) 23.95**

*All our grills are served with either:  
hand-battered onion rings, grilled tomatoes & pan-fried mushrooms  
OR  
with any sauce of your choice  
(Treat yourself to both for an extra £2.50)*

## *Sauces of Your Choice*

Stilton  
Peppercorn  
Red wine, onion & mushroom  
BBQ  
Norwegian prawn & brandy  
Diane (brandy, mushroom, onion & cream)

## *Extras on the side*

4 Bread buns & butter 2.00  
Hand-battered onion rings 2.95  
Deep-fried halloumi 2.95  
Pan-fried mushrooms 2.95  
Cheesy garlic bread 2.95  
Fruity side salad 2.95  
All sauces of your choice 2.50

## Vegetarian

### **Chef's Homemade Nut Roast**

with Yorkshire pudding and any sauce of your choice 9.95

### **Free-range Egg Omelette of Your Choice**

with a range of fillings available 8.95

### **Vegetarian Lasagne**

topped with grilled cheddar cheese & garlic bread 10.95

### **Spinach and Ricotta Cannelloni**

topped with grilled cheddar cheese, sweet cherry tomatoes  
& served with garlic bread 10.95

### **Chef's Homemade Vegan Fruity & Coconut Curry**

served with rice, poppadoms and mango chutney 10.95

## Salads

### **Our Fisherman's Platter**

Norwegian prawns, Scottish smoked salmon, peeled tiger prawns, mussels and smoked mackerel, served with Marie Rose sauce & wholemeal bread and butter 13.95

### **Baked Yorkshire Ham & Pineapple Salad**

served with wholemeal bread and butter 9.95

### **Norwegian Prawn Fruity Salad**

served with Marie Rose sauce & wholemeal bread and butter 13.95

## Children's Menu 4.50

Locally Sourced Deep-Fried Fillet of Haddock  
in a homemade crispy batter

Homemade Steak Pie

Sausages

Pasta in a Tomato  
& Basil Sauce

Chicken Nuggets

Fish Fingers

*All children's meals are served with chips and  
peas or baked beans*

## *Desserts*

Choice of Dessert from our famous sweet trolley 4.50

Lemon/Orange fruit sorbet in their skin with fruit coulis 4.50

A selection of English and Continental cheese & biscuits, served with  
caramelised onion chutney 5.95

## *Hot Beverages*

Cafetière of fresh ground Dutch coffee (decaffeinated available) 2.75

Latte, Cappuccino, Espresso (Double), Hot Chocolate, Mocha 2.75

Selection of teas

(fruit, peppermint, Earl Grey, decaffeinated, green tea) 2.50

## *Liqueur Coffee of Your Choice*

A whole range of liqueurs are available from our bar including:

Bailey's    Irish Whiskey    Tia Maria    Dark Rum    Malibu  
Amaretto    Cointreau    Vodka    Drambuie    ... & many more! 4.95