

À La Carte

Menu

Starters

Homemade Soup of the Day

topped with crispy croutons & served with a bread bun 5.25

Fan of Honeydew Melon

with melon liqueur drizzle 5.25

Homemade Duck Liver & Cointreau Pâté

served with fruit chutney and hot toast 7.95

Deep-fried Brie

in our own crumb on a bed of mixed leaves with fruit chutney 7.95

Grilled French Goat's Cheese

on a bed of mixed leaves with a walnut, pear and local honey dressing 8.95

Creamy Garlic Mushrooms

served with cheesy garlic bread 8.95

Norwegian Prawn Cocktail

dressed with peeled tiger prawns, Marie Rose sauce & wholemeal bread & butter 9.25

Grilled New Zealand Green Lip Mussel Thermidor

sprinkled with cheese & served with wholemeal bread & butter 10.95

Entrées

All entrées are accompanied by a selection of seasonal fresh vegetables and potatoes served separately

Fish

Locally Sourced Deep-fried Fillet of Haddock
in a homemade crispy batter 16.95

Hand-battered *Deluxe Jumbo* Scampi
in a homemade crispy batter 19.95

Poached Fillet of Scottish Salmon
coated in our prawn & brandy sauce 18.95

Locally Sourced Poached Fillet of Haddock
stuffed with Norwegian prawns & coated in our prawn & brandy sauce 18.95

Halibut Steak (as available)
grilled with tiger prawns cooked in garlic butter or poached with hollandaise sauce 24.95

Meats

Homemade Steak Pie

topped with a shortcrust pastry 16.95

Slowly Roasted Lamb Shank (as available)

with Yorkshire pudding & minted gravy 19.95

Two Breasts of Locally Sourced Pan-Fried Pheasant

served with any of our homemade sauces 18.95

Meat Lasagne

topped with grilled cheddar cheese & served with cheesy garlic bread 16.95

Pan-fried Breast of Chicken

coated with any of our homemade sauces or hunter-style 16.95

Hot off the Grill

10oz Sirloin steak 22.95

Large T-Bone Steak (as available) 29.95

8 oz Fillet Steak 28.95

All grills are served with:

hand-battered onion rings, grilled tomatoes & pan-fried mushrooms

or

homemade sauce of your choice

(3.50 for both)

Homemade Sauces

Stilton

Peppercorn

Red wine, onion & mushroom

Norwegian prawn & brandy

Garlic, cream & mushroom

Diane (brandy, mushroom, onion & cream)

Extras on the side

Cheesy garlic bread 3.95

Chips 4.50

4 Bread buns & butter 2.95

Hand-battered onion rings 4.30

Fruity side salad 3.95

Any of our homemade sauces 3.95

Vegetarian & Vegan

*All deep-fried vegetarian/vegan starters and entrées are cooked
in a separate fryer*

Homemade Vegetarian Cottage Pie

with creamy sweet potato mash 16.95

2 generous slices of Grilled French Goat's Cheese

on a bed of mixed leaves with walnut, pear and local honey dressing 16.95

Vegetarian Lasagne

topped with grilled cheddar cheese & cheesy garlic bread 16.95

Free-range egg Omelette of Your Choice

a range of fillings available 14.95

Homemade Nut Roast

with or without Yorkshire Pudding, served with any of our homemade sauces
or vegetarian gravy 16.95

Coconut Panang Thai Curry

served with rice, poppadoms and mango chutney 16.95

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 19.95

Baked Yorkshire Ham & Pineapple Salad

served with wholemeal bread and butter 15.95

Norwegian Prawn Fruity Salad

served with Marie Rose sauce & wholemeal bread and butter 18.95

Children's Menu 5.95

3 Sausages

5 Chicken Nuggets

4 Fish Fingers

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

Desserts

Choice of Dessert from our famous sweet trolley 5.95

Variety of Ices or Fruit Sorbet 4.95

A selection of English and Continental Cheese & Biscuits
served with fruit chutney 7.95

Hot Beverages

(Decaffeinated available)

Cafetière of fresh ground Dutch Coffee 4.50

Latte, Cappuccino, Espresso, Hot Chocolate, Mocha 4.50

Selection of Teas (fruit, peppermint, Earl Grey, green tea) 4.50

Liqueur Coffees 7.95

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 ...