



Friday Night Menu

This is a sample menu.
Please note, if you're placing a large pre-order,
refer to the updated menu sent directly to your email.

**THREE
COURSES**

£ 33

TWO COURSES

£ 27

FROM

5:30 PM

STARTERS

Cream of Vegetable Soup

Served with a warm crusty roll

Smooth Liver Pate

Served with Cumberland sauce and a warm crusty roll

Crispy Breaded Brie

With port, orange and redcurrant sauce

Sautéed Garlic Mushrooms

Cooked in a smoked bacon and herb cream sauce

Smoked Salmon and Prawn Salad

Dressed with marie rose sauce and served with brown bread

Curried King Prawns

Served with rice and mini popaddoms

Sauteed Black Pudding and Haggis

In a cracked black pepper and brandy cream sauce

MAINS

Lamb Casserole with Dumplings

Slow roasted in a rich redcurrant and mint gravy topped with suet dumplings

Sauteed Pork fillet

Cooked in a apricot, ginger and spring onion sauce

Roast Duckling (£4.00 supplement charge)

Half a roast duckling served with cranberry and apricot stuffing and roast gravy

120z Gammon Steak

Served with pan fried mushrooms, tomatoes, fried egg and pineapple

Beef or Vegetable Lasagne

Served with salad, garlic bread and chips

100z Sirloin Steak (£6.00 supplement charge)

Cooked to your liking, served with sauteed onions, mushrooms, tomatoes & peppercorn sauce

Fresh Seabass Fillets

Pan fried, topped with prawns and roast garlic, lemon and parsley butter

Fillet of Chicken

Tender fillet cooked in a cheddar and leek cream sauce

DESSERTS

Sticky Toffee Pudding

Famous local dish served with ice cream

Vanilla Cheesecake

Topped with fresh raspberries and raspberry coulis

Warm Chocolate Brownie

Served with ice cream and topped with chocolate sauce

Bread and Butter Pudding

Served with custard

Strawberry and Rhubarb Crème Brulee

Served with shortbread biscuits

Choice of Local Ice Creams and Sorbets

Please ask a member of staff