

Early Bird Offer

Order between  
5:00 and 6:00 pm  
and vacate your table  
by 8:00 pm  
to receive 20% discount  
off the menu price

Valentine's Day Dinner Menu  
Thursday February 14th 2013

2 Courses £22.95

3 Courses £27.95

Appetisers

Fresh Asparagus and Parma Ham baked in Filo Pastry  
served with a Parmesan Dressing

Roasted Tomato and Red Pepper Soup with Olive Bread Croutons V

Home Cured Gravavlax served with Smoked Mackerel Mousse and Mustard and Dill Sauce

Chilli Roasted Butternut Squash, Beetroot and Mozzarella Salad with  
a Lemon Oil Dressing V

Main Courses

served with Vegetables and Potatoes

Roast Breast of Duck with a Red Wine and Redcurrant Sauce

Fresh Fillets of Sea Bream with a Red Pepper Ragu and Salsa Verde

Prime Fillet Steak with a Mushroom Cream Sauce (£2.00 supplement)

Savoury Bread and Butter Pudding with Olives and Sun Dried Tomatoes V  
served with Red Pepper Coulis and Mediterranean Salad

Desserts & Cheese

Chocolate and Espresso Coffee Torte with Crème Fraiche

Homemade Mascarpone and Nougat Ice Cream with Morello Cherry Syrup

Sharp Lemon Tart with Clotted Cream

Italian Dolcelatte and Mature Farmhouse Cheddar with Biscuits and Relish



# Early Bird Menu

available from 5:00 - 7:30 Tuesday - Friday  
12:00 noon - 7:00 Saturday

## Early Bird Menu

2 Courses £11.95 - Extra Course £4.95

Crusty Bread with Balsamic and Olive Oil - £1.95

Garlic Bread - £2.25    Garlic Bread with Melted Cheddar - £2.95

Olives Marinated with Garlic, Lemon and Basil - £2.95

## APPETISERS

Warm Deep Filled Leek, Mushroom and Cheddar Tart served with  
Homemade Relish V

Deep Fried Calamari with Tartare Sauce and Lemon

Homemade Tomato and Basil Soup served with Crusty Bread V

Smooth Chicken Liver Parfait with French Bread Crostini and  
Onion Marmalade

## MAIN COURSES

Breast of Chicken Roasted with Rosemary, Garlic and Lemon served with  
Pommes Frites and Dressed Salad

Savoury Bread and Butter Pudding with Olives and Sun Dried Tomatoes served with Red Pepper Coulis, New Potatoes  
and Dressed Salad V

Char Grilled Pork Loin Chops with a Brandy, Cream and Peppercorn Sauce  
and Pommes Frites

Grilled Fillet of Salmon with a Beetroot Salsa served with New Potatoes and Dressed Salad (£2.00 extra)

## DESSERTS

Homemade Mascarpone and Nougat Ice Cream with Morello Cherry Syrup

White Chocolate and Coconut Cheesecake with Chocolate Sauce

Chocolate and Espresso Coffee Torte with Crème Fraiche

Lemon Tart with Clotted Cream

# Dinner Menu

available from 5:00 Tuesday - Saturday

## BREAD & OLIVES

Crusty Bread with Balsamic and Oil - £1.95    Garlic Bread - £2.25

Garlic Bread with Melted Cheddar Cheese - £2.95    Olives marinated with Garlic, Lemon and Basil - £2.95

## APPETISERS

Warm Deep Filled Leek, Mushroom and Cheddar Tart served with Homemade Relish - £4.95 V

Homemade Tomato and Basil Soup served with Crusty Bread - £4.75 V

Piri Piri Chicken Salad with a Yoghurt, Cucumber and Mint Dressing - £4.95

Smoked Mackerel and Cream Cheese Mousse with Sweet Pickled Cucumber - £4.95

Smooth Chicken Liver Paté with French Bread Crostini and Onion Marmalade - £4.95

## MAIN COURSES

Roasted Breast of Chicken with a Mushroom Cream Sauce served with Spinach and Herb Roasted New Potatoes - £11.95

Savoury Bread and Butter Pudding with Olives and Sun Dried Tomatoes served with a Red Pepper Coulis, New Potatoes and Dressed Salad - £11.95

Spicy Scottish Beef and Chorizo Chilli served with Rice and Soured Cream - £12.95

Grilled Fillet of Salmon with a Chive Cream Sauce served with Spinach and Herb Roasted New Potatoes - £13.95

Char Grilled Pork Loin Chops with a Brandy, Cream and Peppercorn Sauce served with Spinach and Herb Roasted New Potatoes - £11.95

Slowly Cooked Confit of Duck Leg with a Red Wine and Redcurrant Sauce served with Braised Red Cabbage and Herb Roasted New Potatoes - £14.95

Braised Red Cabbage - £2.50    Pommes Frites - £2.50    Dressed Salad - £2.50    Herb Roasted New Potatoes - £2.50

## DESSERTS & CHEESE

Homemade Mascarpone and Nougat Ice Cream with Morello Cherry Syrup - £5.25

Sharp Lemon Tart with Clotted Cream - £5.25

Belgian Chocolate and Espresso Coffee Torte with Crème Fraiche - £5.25

White Chocolate and Coconut Cheesecake with Chocolate Sauce - £5.25

Italian Dolcelatte and Mature Cheddar Cheese served with Biscuits and Relish - £5.50

# Sunday Lunch Menu

available from 12:00 noon every Sunday

## BREAD & OLIVES

Crusty Bread with Balsamic and Oil - £1.95    Garlic Bread - £2.25

Garlic Bread with Melted Cheddar Cheese - £2.95    Olives marinated with Garlic, Lemon and Basil - £2.95

## APPETISERS ~ £4.95

Warm Deep Filled Leek, Mushroom and Cheddar Tart served with Homemade Relish V

Homemade Tomato and Basil Soup served with Crusty Bread V

Piri Piri Chicken Salad with a Yoghurt, Cucumber and Mint Dressing

Smoked Mackerel and Cream Cheese Mousse with Sweet Pickled Cucumber

Smooth Chicken Liver Paté with French Bread Crostini and Onion Marmalade

## MAIN COURSES

served with vegetables and potatoes

Roasted Breast of Chicken with Homemade Stuffing and Roast Gravy - £9.95

Savoury Bread and Butter Pudding with Olives and Sun Dried Tomatoes served with a Red Pepper Coulis - £8.95

Spicy Scottish Beef and Chorizo Chilli served with Rice and Soured Cream - £10.50

Grilled Fillet of Salmon with a Chive Cream Sauce - £10.50

Char Grilled Pork Loin Chops with a Brandy, Cream and Peppercorn Sauce - £8.95

Slowly Cooked Confit of Duck Leg with a Red Wine and Redcurrant Sauce - £10.50

Roast Sirloin of Beef with Yorkshire Pudding and Roast Gravy - £13.95

Pommes Frites - £2.50    Dressed Salad - £2.50

## DESSERTS & CHEESE ~ £4.95

Homemade Mascarpone and Nougat Ice Cream with Morello Cherry Syrup

Sharp Lemon Tart with Clotted Cream

Belgian Chocolate and Espresso Coffee Torte with Crème Fraiche

White Chocolate and Coconut Cheesecake with Chocolate Sauce

Italian Dolcelatte and Mature Cheddar Cheese served with Biscuits and Relish

## JUST 4 KIDS

£5.95 for a Main Course + Vanilla Ice Cream with Chocolate Sauce

Small Roast Pork Dinner

Fish and Chips

Homemade Meatballs with Rice

Warm Leek, Mushroom and Cheddar Tart with Chips V

# First Floor Dining Room Menu

2 Courses £18.95 - Extra Course £5.00

## APPETISERS

Warm Deep Filled Leek, Mushroom and Cheddar Tart served with Homemade Relish

Homemade Tomato and Basil Soup V

Piri Piri Chicken Salad with a Yoghurt, Cucumber and Mint Dressing

Smoked Mackerel and Cream Cheese Mousse with Sweet Pickled Cucumber

Smooth Chicken Liver Paté with French Bread Crostini and Onion Marmalade

## MAIN COURSES

served with vegetables and potatoes

Roasted Breast of Chicken with a Mushroom Cream Sauce

Savoury Bread and Butter Pudding with Olives and Sun Dried Tomatoes served with a Red Pepper Coulis

Spicy Scottish Beef and Chorizo Chilli served with Rice and Soured Cream

Grilled Fillet of Salmon with a Chive Cream Sauce

Char Grilled Pork Loin Chops with a Brandy, Cream and Peppercorn Sauce

Slowly Cooked Confit of Duck Leg with a Red Wine and Redcurrant Sauce

Medallions of Fillet Steak with a Mushroom Cream Sauce (£2.00 supplement)

## DESSERTS & CHEESE

Homemade Mascarpone and Nougat Ice Cream with Morello Cherry Syrup

Sharp Lemon Tart with Clotted Cream

Belgian Chocolate and Espresso Coffee Torte with Crème Fraiche

White Chocolate and Coconut Cheesecake with Chocolate Sauce

Italian Dolcelatte and Mature Cheddar Cheese served with Biscuits and Relish