

# A la carte menu



## Starters

<b>Homemade Soup of the Day</b> with crusty bread	6.00
<b>Crispy Breaded Brie</b> with a sweet plum & port dip	7.95
<b>Our Own Cured Gravdax</b> with beetroot & a caper mayo	8.95
<b>Oriental Crispy Duck Salad</b> on bean sprouts with soy dressing	8.75
<b>Salmon, Cod &amp; Rocket Cajun Fishcakes</b> with tartare sauce	7.95
<b>Sizzling King Prawns</b> with garlic butter & crusty bread	11.50
<b>Tomato Mozzarella &amp; Basil Salad</b> with capers & a balsamic dressing	7.95
<b>Fresh Filleted Grilled Sardines</b> with lemon or garlic butter	7.95
<b>Seafood Risotto Infused with Saffron</b> garnished with a whole king prawn	8.95
<b>Finnan Haddie Pancake</b> with smoked haddock & mornay sauce	8.50
<b>Classic Avocado Prawns Cocktail</b> with brown bread & butter	8.75

**Rustic Bread with Balsamic & Oils** 5.00  
to share

**Home Marinated Olives** 3.95

Please make your server aware of any food allergies when placing your order.

## Main Course

<b>Crispy Roasted Duck</b> with an apricot & Cointreau sauce	18.95
<b>Sirlion Steak au Poivre Vert</b> with a green peppercorn & brandy sauce	22.50
<b>Pan Fried Calves Liver</b> with bacon, onions, sage & gravy, served on mash	18.50
<b>Fillet of Beef Wellington</b> served with a red wine jus	27.50
<b>Roast Hake Fillet with Bacon Meuniere</b> au gratin with spinach	18.95
<b>Fillet of Beef Strogonoff</b> with basmati rice	18.95
<b>Malabar King Prawn Curry</b> a spicy prawn curry with coconut milk with basmati rice & poppadums	17.95
<b>Skate Wing Beurre Noir</b> with burnt butter capers	18.75
<b>Steamed Sea Bream Fillets</b> with ginger and spring onions	18.50
<b>Whole Seabass Filleted</b> steamed meunière with cockles and mussels a live a live o	18.75

## Sides

Sauté Potatoes	3.75
French Fries	3.50
Wilted Spinach	4.50
Selection of Seasonal Vegetables to Share	5.00
Mixed Salad	4.00
Green Salad	3.00
Tomato & Onion Salad	4.00
Side Caesar Salad	4.00
Rocket, Red Onion & Parmesan Salad	4.50