

## Appetizers

**Marinated Mixed Olives £3.50**

**Crusty Bread with Garlic Butter £3.00**

**Humus & Pitta £3.50**

**Home Made Bread Roll £2.00**

## Starters

**Soup of the Day (v) £4.50**

*Served with Home Made Bread Roll*

**Prawn Cocktail £7.50**

*Served with Garlic, Lime and Cilantro Chilli*

**Pan Fried Halloumi (v) £6.50**

*Served with roasted Pepper & Courgettes*

**Spiced Lamb Kofte £7.50**

*Served with Pitta Bread & Hummus*

**Chilli Salt Crispy Fried Squid £8.50**

*Served with Lime & Smoked Chilli Mayo*

**Smoked Salmon and Prawn Roulade £6.50**

*Served with Horseradish mayo, cucumber julienne and herb salad*

**Chicken Liver Parfait £6.50**

*Served with Grape and onion marmalade and brioche*

**North Pole Antipasti £7.50**

*Cured meats, flatbreads, olives and cheese*

**Broccoli Tempura (vegan) £7.50**

*Served with Ponzu dipping sauce*

## Salads

**Caesar Salad (V) £7.50**

*Lettuce, Tomato, Cucumber, Croutons, Parmesan Cheese & Caesar Dressing*

**Pan-Seared Scottish Salmon £11.50**

*Served on a Bed of Mixed Leaf Salad*

**King Prawn £13.50**

*Mixed leaf salad & Lemon and Olive oil Dressing*

**Mediterranean Chicken Salad £10.50**

*Served with Cucumber, Cherry Tomato, Red Onion, Fetta Cheese, Mixed Olives & Lemon and olive oil Dressing*

## Steaks

All Our Steaks are served with sautéed new potatoes, spinach & Peppercorn Sauce.

**10 Oz DRY-AGE RIB EYE STEAK £23.50**  
*Fore Rib side of the cut, its juicy tender & succulent!*

**10 Oz SIRLOIN STEAK £19.50**  
*From the centre section of the short loin marvellous flavour & texture!*

**SURF & TURF £25.50**  
*8oz. Sirloin steak & Chargrilled King Prawns*

## Mains

**Fresh catch of the Day £15.50**  
*Served with Crushed new Potato, Spring Onions & Creamy Chive sauce*

**Free Range Chicken Breast £14.50**  
*Served with mash potato, green beans & mushroom sauce*

**Fillet of Haddock £15.50**  
*Wrapped in pancetta with creamy leek and peas*

**Grilled Lamb Chops £16.50**  
*Served with Basmati rice, side salad and Red wine jus*

**Stuffed Aubergine (Vegan) £10.50**  
*Served with Couscous, Vegetables and spicy tomato sauce*

**Braised Lamb Shank £18.50**  
*Served with On a Bed of Crushed New Potato, Mix Veg & Red Wine Jus*

**Marinated Chicken Shish £12.50**  
*Served with Skin on Chips, Salad & Tzatziki*

**Stack Beef Burger £13.50**  
*Served with Mature Cheddar, Smoked Bacon, Onion Rings, and Fried Egg & Burger Relish*

**Mixed Grill £16.50**  
*Lamp Chops, Lamb Kofte & Chicken Shish with Rice or Chips & Salad*

**Slow cooked Belly of Pork £14.50**  
*With savoy cabbage, Pancetta and apple puree*

**Tomato and Basil Quiche (V) £11.50**  
*With mix Salad*

**Linguini Bolognese (vegan) £9.50**  
*With Seasonal Vegetables in a rich Tomato Sauce*

**Seafood Linguini £12.50**  
*With Prawns, Squid, Mussels in creamy lemon grass sauce*

# SUNDAY ROAST

SERVED ALL DAY SUNDAY

*Traditional Roast Served with All the Trimmings!*

**£14.50**

## Sides

Onion Rings £3.50

Cheese on Chips £4.50

Sweet Potato Fries £4.50

Tomato & Fetta Salad £5.50

Mixed Veg £4.00

Skin on Chips £3.50

Creamy Mash £4.00

## Desserts

**Deep Filled Brambly Apple Pie. £6.50**

*Served with Caramel Sauce, Vanilla Ice cream or Custard.*

**Seasonal Cheese Cake £5.50**

*Served with Seasonal Berries & Raspberry Puree.*

**Black Forest Cake £6.50**

*Served with Vanilla Pot Ice Cream & Chocolate Sauce.*

**Vanilla Cream Brule £5.50**

*Served with Mixed Berries.*

**Turkish Baklava £6.00**

*Baklava with Vanilla Ice Cream.*

**Chocolate Fondant £8.50**

*Served with Vanilla Ice Cream.*

**Sticky Toffee Pudding £6.50**

*Served with toffee sauce and Honeycomb Ice Cream.*

**Seasonal Fruit Platter £6.00**

**Mixed Ice Creams or Sorbets (vegan) £4.00**