

EVENING MENU

STARTERS

Large Flat Mushroom, Leeks and Fresh Sage baked on a bed of Fried Breadcrumbs
with a Mozzarella and Herb Crust

7.75

Rich Chicken Liver Paté served with Redcurrant and Orange Jelly, Garlic and Tomato
Bread

7.75

Prawn and Avocado Cocktail

7.75

Avocado and Pink Grapefruit Salad with fresh Raspberry and Passion Fruit Dressing

7.50

Cantaloupe Melon with Parma Ham and Seasonal Fruit

7.50

Cumberland Ham, Veal and Pistachio Nut Terrine with Quince and Red Chilli Jelly,
Toasted Garlic and Herb Bread

7.75

Finest Smoked Scottish Salmon with Buttered Treacle Bread and a Sweet and Sour
Mayonnaise

8.25

Flakes of Smoked Haddock, Leek and Waterchestnuts in a Cheddar Cheese Cream
Sauce baked with a fresh Herb Crust

7.75

Bobotie (a dish from the Sunny Cape consisting of Minced Lamb, Tomato, Apricot
and Spices baked with a Savoury Egg Custard

7.75

Home Made Soup of the Day

5.50

Selection of Main Courses Overleaf and Daily Specials on our Blackboard

Selection of Home Made Desserts

7.50

Cheese Platter with Home Made Biscuits and Soda Bread

8.95

**DUE TO THE COMPLEXITY OF SOME OF OUR DISHES IT MAY NOT BE
POSSIBLE TO LIST ALL ALLERGENS. PLEASE MAKE A MEMBER OF
STAFF AWARE IF YOU SUFFER FROM ANY PARTICULAR ALLERGEN**

MAIN COURSE SELECTION

FRESH FILLET OF COD LIGHTLY POACHED AND SERVED ON A BED OF SLICED LEEK, PRAWN AND WATERCHESTNUTS WITH A WHITE WINE AND HERB CREAM SAUCE

19.25

FRESH CRAB AND SALMON FISH CAKES ON A WHITE WINE AND FRESH HERB CREAM SAUCE

16.75

ABERDEEN ANGUS BEEF, MUSHROOM AND GUINNESS CASSEROLE WITH SPICED RED CABBAGE AND WHITE PUDDING MASH

16.75

LAKELAND LAMB SHANK BRAISED WITH ORANGE, GINGER AND RED WINE

19.95

BREAST OF FARM FRESH CHICKEN MARINATED IN COCONUT MILK, FRESH LIME AND GINGER SERVED WITH FRESH PINEAPPLE AND GRILLED PANCETTA

16.75

BOBOTIE, A DISH FROM THE SUNNY CAPE CONSISTING OF MINCED LAMB, TOMATO, APRICOT AND SPICES, BAKED WITH A SAVOURY EGG CUSTARD

16.50

STRIPS OF CALAMARI AND KING PRAWNS PAN FRIED WITH RED CHILLI, LEMON AND GARLIC AND SERVED WITH BASMATI RICE

19.95

OUR VERY OWN IRISH CORNED BEEF ON A WHITE PUDDING MASH AND GRAIN MUSTARD CREAM SAUCE

22.00

MEDALLIONS OF ABERDEEN ANGUS FILLET STEAK PAN FRIED AND SERVED ON A GREEN PEPPERCORN CREAM AND BRANDY SAUCE

23.25

PRIME ABERDEEN ANGUS STEAKS FROM THE GRILL AND VEGETARIAN OPTIONS ARE ALSO AVAILABLE ON A SEPARATE MENU AS WELL AS DAILY SPECIALS ON BLACKBOARD

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES AND TODAY'S POTATO OR HOME MADE CHUNKY CHIPS AND ONE OF OUR HOMEMADE COMPLIMENTARY FRESHLY BAKED BREAD ROLLS.