

MAIN COURSE SELECTION

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

22.00

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

21.00

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

18.95

LAKELAND LAMB SHANK BRAISED WITH ORANGE, GINGER AND RED WINE

21.50

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

19.50

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

18.95

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

23.50

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

23.50

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

25.00

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.