



EVENING MENU

STARTERS

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

8.15

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

8.15

Prawn and Avocado Cocktail

8.15

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

7.70

Cantaloupe Melon with Parma Ham and Seasonal Fruit

7.95

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

8.15

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

8.45

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

8.15

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

8.15

Home Made Soup of the Day

5.75

Selection of Main Courses Overleaf

Selection of Home Made Desserts

7.85

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