

MAIN COURSE SELECTION

FRESH FILLET OF COD LIGHTLY POACHED AND SERVED ON A BED OF SLICED LEEKS,
PRAWNS AND WATER CHESTNUTS WITH A WHITE WINE AND FRESH HERB CREAM
SAUCE
£22.00

FRESH CRAB AND SALMON FISHCAKES 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 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

ALL ARE MAINS ARE SERVED WITH SEASONAL VEGETABLES AND TODAY'S POTATO
OR HOME MADE CHUNKY CHIPS.