

# *À La Carte*

## *Menu*

### *Starters*

#### **Homemade Soup of the Day**

topped with crispy croutons & served with a bread bun 4.95

#### **Fan of Honeydew Melon**

with melon liqueur drizzle 5.25

#### **Homemade Duck Liver & Cointreau Pâté**

served with fruit chutney and hot toast 7.95

#### **Deep-fried Brie**

in our own crumb on a bed of mixed leaves with fruit chutney 7.95

#### **Grilled French Goat's Cheese**

on a bed of mixed leaves with a walnut, pear and local honey dressing 8.95

#### **Creamy Garlic Mushrooms**

served with cheesy garlic bread 7.95

#### **Norwegian Prawn Cocktail**

dressed with peeled tiger prawns, Marie Rose sauce & wholemeal bread & butter 8.95

#### **Grilled New Zealand Green Lip Mussel Thermidor**

sprinkled with cheese & served with wholemeal bread & butter 10.95

# Entrées

*All entrées are accompanied by a selection of seasonal fresh vegetables and potatoes served separately*

## Fish

**Locally Sourced Deep-fried Fillet of Haddock**  
in a homemade crispy batter 14.95

**Hand-battered *Deluxe Jumbo Scampi***  
in a homemade crispy batter 18.95

**Poached Fillet of Scottish Salmon**  
coated in our prawn & brandy sauce 17.95

**Locally Sourced Poached Fillet of Haddock**  
stuffed with Norwegian prawns & coated in our prawn & brandy sauce 17.95

**Halibut Steak (as available)**  
grilled with tiger prawns cooked in garlic butter or poached with hollandaise sauce 23.95

## Meats

### **Homemade Steak Pie**

topped with a shortcrust pastry 14.95

### **Slowly Roasted Lamb Shank (as available)**

with Yorkshire pudding & minted gravy 18.95

### **Two Breasts of Locally Sourced Pan-Fried Pheasant**

served with any of our homemade sauces 17.95

### **Meat Lasagne**

topped with grilled cheddar cheese & served with cheesy garlic bread 14.95

### **Pan-fried Breast of Chicken**

coated with any of our homemade sauces or hunter-style 15.95

## Hot off the Grill

10oz Sirloin steak 21.95

Large T-Bone Steak (as available) 28.95

8 oz Fillet Steak 28.95

### ***All grills are served with:***

*hand-battered onion rings, grilled tomatoes & pan-fried mushrooms*

*or*

*homemade sauce of your choice*

*(3.50 for both)*

## *Homemade Sauces*

Stilton

Peppercorn

Red wine, onion & mushroom

Norwegian prawn & brandy

Garlic, cream & mushroom

Diane (brandy, mushroom, onion & cream)

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## *Extras on the side*

Cheesy garlic bread 3.50

Chips 3.50

4 Bread buns & butter 2.00

Hand-battered onion rings 2.95

Fruity side salad 3.50

Any of our homemade sauces 3.50

## Vegetarian & Vegan

*All deep-fried vegetarian/vegan starters and entrées are cooked  
in a separate fryer ☺*

**Homemade Vegetarian Cottage Pie**  
with creamy sweet potato mash 14.95

**2 generous slices of Grilled French Goat's Cheese**  
on a bed of mixed leaves with walnut, pear and local honey dressing 14.95

**Vegetarian Lasagne**  
topped with grilled cheddar cheese & cheesy garlic bread 14.95

**Free-range egg Omelette of Your Choice**  
a range of fillings available 12.95

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**Homemade Nut Roast**  
with or without Yorkshire Pudding, served with any of our homemade sauces  
or vegetarian gravy 14.95

## Salads

### **Our Fisherman's Platter**

Norwegian prawns, Scottish smoked salmon, peeled tiger prawns, mussels and smoked mackerel, served with Marie Rose sauce & wholemeal bread and butter 18.95

### **Baked Yorkshire Ham & Pineapple Salad**

served with wholemeal bread and butter 13.95

### **Norwegian Prawn Fruity Salad**

served with Marie Rose sauce & wholemeal bread and butter 17.95

## Children's Menu 4.95

3 Sausages

5 Chicken Nuggets

4 Fish Fingers

*All children's meals are served with chips, peas or baked beans*

## *Desserts*

Choice of Dessert from our famous sweet trolley 5.50

Variety of Ices or Fruit Sorbet 4.50

A selection of English and Continental Cheese & Biscuits  
served with fruit chutney 7.95

## *Hot Beverages*

(Decaffeinated available)

Cafetière of fresh ground Dutch Coffee 4.25

Latte, Cappuccino, Espresso, Hot Chocolate, Mocha 4.25

Selection of Teas (fruit, peppermint, Earl Grey, green tea) 3.95

## *Liqueur Coffees* 6.95

A whole range of liqueurs are available from our bar including:

Bailey's    Irish Whiskey    Tia Maria    Dark Rum

Malibu    Amaretto    Cointreau    Vodka    Drambuie

*& many more ...*