



SAMPLE MENU
Friday & Saturday
Dinner

2 Course Dinner
£26.00

STARTERS

HOMEMADE FRENCH ONION SOUP (v)

(With garnish)

GOAT'S CHEESE AND PANCETTA TART (v)

(Served with honey and mustard dressing)

OVEN BAKED HADDOCK SMOKEY

(Smoked haddock served in a rich cheese sauce)

CHILLED MELON (v)

(With Crème de Cassis)

ITALIAN MEAT PLATTER

(Accompanied by mixed olives)

AVOCADO, TOMATO AND MOZZARELLA SALAD (v)

(Served with fresh basil vinaigrette)

BRICKWALL PRAWN COCKTAIL

(Royal Greenland prawns on a bed of crisp lettuce with a Marie Rose sauce)

SMOKED SALMON PLATTER

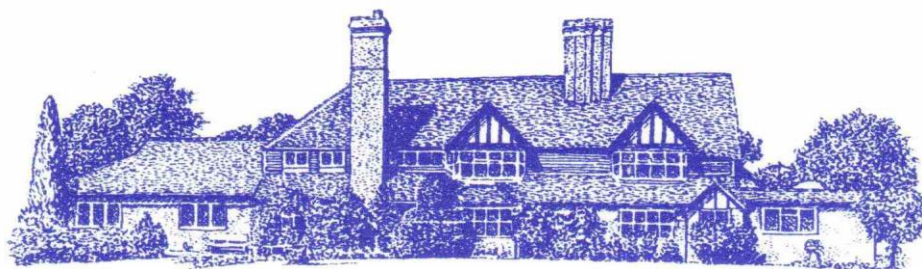
(Scottish smoked salmon, served with a salad garnish)

FOLLOWED BY

A Refreshing Locally Sourced Sorbet

(V) – Vegetarian Options

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



SAMPLE MENU

Friday & Saturday Dinner

3 Course Dinner

£31.50

MAINS

PAN-FRIED DUCK BREAST

(Served with an orange and black cherry sauce)

BRAISED FEATHERBLADE OF BEEF

(Braised in a red wine and onion gravy)

GRILLED WHOLE RYE BAY PLAICE

(Served with a lemon butter)

HOMEMADE STEAK AND ALE PIE

(Topped with puff pastry)

HONEY AND MUSTARD BAKED GAMMON

(With Piccalilli)

POACHED FILLET OF SALMON

(Served with a Pernod and lime crust)

MUSHROOM, CRANBERRY AND BRIE WELLINGTON (v)

(Puff pastry parcels filled with mushrooms, cranberry, brie, spinach and hazelnuts)

CHAR-GRILLED SIRLOIN STEAK MAISON GARNI

(Garnished with sautéed onions, tomato and mushrooms)

(£7.50 supplement)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

CHOICE OF COFFEE FROM THE MENU

(£3.50 supplement)

Head Chef: ANDY FRASER



SAMPLE DINNER SWEET MENU

Chocolate and Almond Torte

Tiramisu

Profiteroles with Chocolate Sauce

Orange and Whiskey Treacle Tart

Choice of Ice Creams

Cheese and Biscuits

£3.50

For Coffee

May we suggest a glass of Taylor's 1st Estate Port to complement your cheese or chilled Red Muscatel to complement your dessert?