



1 Course £15.50

2 Course £19.50

3 Course £23.50

SAMPLE MENU

Lunch Table d'hôte
Monday – Saturday

STARTERS

HOMEMADE SOUP OF THE DAY

CHILLED GALIA MELON

(Served with crème de cassis)

DEEP FRIED BUTTERFLY KING PRAWNS

(With chilli jam)

PÂTÉ MAISON

(A blend of chicken liver, fine herbs and cognac, served with hot toast and Cumberland sauce)

TOMATO, AVOCADO AND MOZZARELLA SALAD

(With fresh basil)

BRICKWALL PRAWN COCKTAIL

*(Royal Greenland prawns infused with chilli and lime
Served with crisp lettuce and topped with a Marie Rose sauce)*

SMOKED SALMON PLATTER

(Scottish smoked salmon served with a salad garnish)

(£2.00 supplement)

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



MAIN COURSES

GRILLED LOCAL COD FILLET MORNAY

(Served with a rich cheese sauce)

HOMEMADE CHICKEN, BACON AND LEEK PIE

(Creamy chicken, bacon and leek pie with a puff pastry topping)

SUPREME OF CHICKEN ELIZABETH I

*(Breast of chicken filled with stilton cheese, wrapped in bacon
baked in the oven served with a red wine sauce)*

DEEP FRIED WHOLE TAIL SCAMPI

(Served with chips, salad garnish and Tartare sauce)

GRILLED SCOTTISH SALMON CAFÉ DE PARIS

(Served with a rich butter based garnish including onions, garlic, herbs, anchovies and spices)

HOMEMADE OMELETTE

(Choice of Spanish, cheese, mushroom, all served with salad garnish)

SUGAR BAKED DUCKLING

(Served with honey and almonds)

(£3.00 supplement)

PAN FRIED SIRLOIN STEAK MAISON GARNI

(Garnished with sautéed onions, tomato and mushrooms)

(£6.00 supplement)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

Freshly Ground Coffee

Head Chef: ANDY FRASER



SAMPLE LUNCH SWEET MENU

Crème Brûlée

Lemon Cheesecake

Panna Cotta

Chocolate Mousse

Choice of Ice Creams

Cheese and Biscuits

£3.00

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?