

## *Dinner Menu - April*

### Starters

Melon Kiwi and Blueberry Cocktail  
£5.50

Hot Smoked Mackerel Salad £5.95

Vegetable Spring Rolls with Sweet Thai  
Chilli Dip £5.75

North Atlantic Prawn Platter £5.95

Cream of Chicken and Ginger Soup  
£3.10

+ + +

### Mains

Salmon with a Honey Dill Sauce  
£10.75

Supreme of Chicken with a Creamy  
Peach and Tarragon Sauce £10.75

Loin of Pork with Haggis, White  
Pudding and Black Pudding £10.95

Camembert and Redcurrant Souffle  
£9.95

Supreme of Chicken Maryland with  
Bacon, Sausage and Sweetcorn  
£10.95

West End Butcher Sirloin Steak £15.00  
(Served with a Mushroom and Blue  
Cheese Sauce - extra £2.95)

### Desserts 5.75

Hot Cross Bun Bread and Butter  
Pudding

Lemon Tart

Banana and Toffee Waffle Trifle

Cherry Bakewell Sponge

Selection of Devenick Dairy Cheese  
with Oatcakes and Biscuits £5.95

+ + +

Coffee with Home Made Fudge £2.15

### Wines £15.50

#### Oliver and Greg's Selection

##### 1. Chardonnay - Australia

Rich, creamy and smooth with lots of  
ripe tropical fruit and creamy finish

##### 2. Pinot Grigio - Italy

Refreshing, light and crisp – a lively  
white wine

##### 3. Sauvignon Blanc - France

Stylish, dry and crisp with classic  
gooseberry aromas and concentrated  
citrus fruit.

##### 4. Zinfandel Rose - California

Juicy and refreshing – lots of ripe, fresh  
red fruits, followed by a touch of  
sweetness

##### 5. Shiraz - Australia

Sumptuous and big – packed full of  
blackberry fruits – smooth and juicy

##### 6. Cabernet Sauvignon - Australia

Delicious and warm with a blackcurrant  
nose and ripe fruit

##### 7. Merlot - Chile

Voluptuous, soft and lingering. Rich in  
colour, juicy fruit flavours with a soft  
supple finish