

Dinner Menu - April 2018

Starters

Melon and Pineapple and Blueberry
Cocktail £6.25

Battered King Prawns with Pina Colada
Sauce £6.95

Chicken and Chorizo Caesar Salad £6.95

Mediterranean Risotto £5.95

North Atlantic Prawn Platter £6.50

Spicy Lentil Soup with Curried Pinwheel
£3.50

+ + +

Mains

Fillet of Sole with a Mornay Sauce £11.95

Supreme of Chicken Stroganoff £11.50

Crispy Shredded Chilli Beef with Rice
£11.95

Breaded Fillet of Pork with a Tomato and
Basil Sauce £11.50

Macaroni Cheese with Garlic Bread £10.95

Supreme of Chicken Maryland with Bacon,
Sausage, Onion Ring, Pineapple and
Sweetcorn £11.75

West End Butcher Sirloin Steak £15.95
(Served with a Diane Sauce or
Peppercorn Sauce - extra £2.95)

+ + +

Desserts 6.50

Minty Aero Ice Cream Sundae

Pear and Pomegranate Crumble with
Custard

Gin and Elderflower Cheesecake

Mini Chocolate Cake and Chocolate Sauce

Selection of Cheese and Biscuits

Why not try a wee dram of Scottish Liqueur
with your Cheese – Raspberry Vodka,
Bramble Whisky, Rhubarb Rum £2.50

+ + +

Coffee with Home Made Fudge £2.20

Wines £16.50

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 - Chile

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

4. 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 - France

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