

Dinner Menu - August 2019
Here Comes Summer !!!

Starters

Melon Raspberry and Kiwi Cocktail £6.50

Crispy Duck Caesar Salad £6.95

Breaded Camembert with Cranberry Sauce
£6.75

Smoked Haddock and Creamy Cheese
Croquetas £6.95

North Atlantic Prawn Platter £6.95

Broccoli and Cheddar Soup 3.75

+ + +

Mains

Fillet of Lemon Sole with a Grape Sauce
£11.95

Supreme of Chicken with a Creamy
Mushroom Sauce £11.50

Traditional Meat Loaf with Onion Gravy and
Mash £11.25

Cauliflower and Smoked Cheddar Burger
with a Thoughtie of Mornay Sauce £10.95

Supreme of Chicken Maryland with Bacon,
Sausage, Onion Ring, Pineapple and
Sweetcorn £11.95

West End Butcher Sirloin Steak £16.95
(Served with a Diane Sauce or Peppercorn
Sauce - extra £2.95)

+ + +

Desserts 6.95 =

Meringue and Ice Cream with Scottish
Strawberries and Raspberries

Irish Bru Cheesecake – yes – Irish Bru

Key Lime Pie

Bread and Butter Pudding with Custard

Knickerbocker Glory

Selection of Cheese and Biscuits

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