

Dinner Menu - July 2018
Long May the Gorgeous Weather
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Starters

Melon Raspberry and Nectarine Cocktail
£6.25

Mac and Cheese Smoked Haddock
Fishcake with a thoughtie of Mornay Sauce
£6.95

Smoked Pork Belly with a Pomegranate
and Maple Syrup Drizzle £6.50

A Sausage of Tomato and Mozzarella with
Salad £5.95

North Atlantic Prawn Platter £6.50

Carrot and Coriander Soup 3.50

+ + +

Mains

King Prawn and Sweet Potato Curry with
Rice, Poppadom and Naan Bread £11.95

Supreme of Chicken Stroganoff £11.50

Shredded Pork Teriyaki

Granny's Traditional Meat Loaf with Onion
Gravy £10.95

Mediterranean Vegetable and Cheese
Wellington £10.75

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

Ginger and Cream Cheesecake

Toffee Pineapple Rum Pudding

Trio of Ice Creams: Raspberry Swirl,
Creamy Dairy Fudge and Vanilla

Strawberry and Raspberry Eaton Mess

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