

Dinner Menu - July 2019
Here's hoping the sun shines

Starters

- Melon and Mixed Grape Cocktail £6.50
- Avocado and Bacon Caesar Salad £6.75
- Breaded Mushrooms with Garlic Mayo
£6.75
- Prawn Skewers with a Sweet Thai Chilli
Coating £6.95
- Brie Wedges with Cranberry Sauce £6.50
- North Atlantic Prawn Platter £6.95
- Chicken and Sweetcorn Soup 3.75

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Mains

- Grilled Sea Bass on a small bed of
Ratatouille £11.95
- Supreme of Chicken Caribbean with a
Creamy Pineapple and Banana Sauce
£11.50
- Good Old Beef Steak Pie and a thoughtie
of Mealie £11.25
- Panko Breaded Pork Schnitzel with a
Creamy Mushroom Sauce £11.50
- Mixed Bean, Squash and Cheese Pastry
with a 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)

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Desserts 6.95 =

- Turkish Delight Cheesecake
- Scottish Strawberries and Ice Cream –
drowned in Strawberry Sauce
- Salted Caramel Chocolate Fudge Cake
- Mango and Passion Fruit Meringue
Roulade
- Selection of Cheese and Biscuits
- Why not try a wee dram of Scottish Liqueur
with your Cheese – Raspberry Vodka,
Bramble Whisky, £2.50
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- 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