

Ne'er cast a clout till May is out !!

Starters

Melon and Kiwi Cocktail £6.25

Chicken and Apricot Salad £6.50

Creamy Mushrooms on Bruschetta £5.25

Brie Wedges with Sweet Thai Chilli Dip £6.50

North Atlantic Prawn Platter – traditional
Prawns Marie Rose with Brown Bread £6.95

Tasty Broccoli and Cheddar Soup £3.75

+ + +

Mains

Salmon Fillet with Pink Peppercorn Sauce
£11.50

Breaded Pork with a Tomato and Basil Sauce
£11.25

Chicken Supreme stuffed with Black Pudding
and a Whisky Cream Sauce £11.50

Veggie Pie filled with Butternut Squash, Cheese
and Beans of the Kidney, Cannellini and Haricot
Variety sitting on a Mornay Sauce £10.95

Chicken Fajitas – Tasty chicken and Peppers
in a Tortilla Wrap – with side serving of sour
cream and guacamole if you wish £11.25

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 with a Toffee Theme for No Particular Reason !! 6.95

Ice Cream Sundae of Chocolate, Mincemeat
and Vanilla drenched in Toffee Sauce

Seasonal Rhubarb made into a Crumble

Sticky Toffee Pudding

Mango and Passion fruit Cheesecake

Apple and Cinnamon Cookie Sundae with
guess what ? – Toffee Sauce !!

Selection of Cheese and Biscuits

+ + +

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