

Dinner Menu - Its beginning to feel a lot like winter - but - the Fires are on !! YIPPEE !!
Starters

Melon with Champagne and Passionfruit Sorbet £6.25

Duo of Prawns on Skewers : one = Butterfly Lemon Grass and one = Jumbo with Panko Crumbs £6.95

Grilled Haloumi Cheese on Ciabatta Bruschetta £6.50

Sweet Potato Curry Bites with a Thoughtie of Curry Sauce £6.25

Duck + Orange Pate + Melba Toast £6.75

North Atlantic Prawn Platter £6.95

Cream of Leek Soup £3.75

+ + +

Mains

Fillet of Sole in a Mornay and Wholegrain Mustard Sauce £11.95

Supreme of Chicken coated with Crunchy Doritos with a choice of Cheese Sauce or Salsa or Both !! £11.50

Penne Pasta Bake of Spinach and Ricotta with Tomato and Basil Sauce £10.95

Fillet of Pork with a Cream and Mushroom Sauce Hongroise £11.95

Chicken Burger with Bacon and Red Currant Jelly in a Star Shaped Bun £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

Pear and Caramel Cheesecake

White + Dark Chocolate Bread + Butter Pudding

Tiramisu : Coffee + Cream Sponge

Fruits of the Forest Tart

Freak Ice Cream Shake with Toffee Sauce, Jazzies and Jelly Tots

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, lively ,light and crisp

3. Sauvignon Blanc- Chile

Stylish, dry + 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