

Dinner Menu - They say that Autumn is here - but we're not ready for it yet !!

Starters

Melon with Mango and Passionfruit Sorbet
£6.50

Stovie Croquettes with Beetroot £6.25

Breaded Mushrooms with Garlic Mayo
£6.50

Lemon Grass Marinated King Prawn
Skewers £6.95

Chicken and Chorizo Caesar Salad £6.75

North Atlantic Prawn Platter £6.95

Leek and Tattie Soup 3.75

+ + +

Mains

Salmon with a Pink Peppercorn Sauce
£11.95

Chicken Kiev – Traditional Crumbs and full
of Garlic Butter £11.50

Mushroom Risotto – Creamy Mushrooms –
Mmm! Mmm! £10.95

Gressingham Duck Breast with a Sticky
Marmalade Sauce £11.95

Mince Beef Lasagne with Garlic Bread
£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 6.95 =

Strawberry and Marshmallow Kebab
drizzled with Chocolate

Creamy Rice Pudding with Champagne
Strawberry Jam

Banana and Toffee Sundae

Chocolate Brownie with Chocolate Fudge
Sauce

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