

Soup of the Day	4.95
Deep-fried Breaded Mushrooms – Garlic Mayo Dip	5.85
Smoked Salmon & Potato Bread – Brighter Gold Dressing	6.95
Warm Salmon & Sole Mousse – Chive Cream Sauce	5.75
Meanie Hill Goats Cheese from Dart Mountain , with Salad Leaves, Pineapple, Toasted Walnuts & House Dressing	6.50
Caribbean 'Jerk' Chicken Salad – Peanut & Coconut Dressing	5.85
Fresh Fish in a Pastry Case – Chowder Cream Sauce	6.50

All served with our Wheaten Bread / Extra Bread 50p

Baked Fillet of Cod – Chickpea Crust – Roasted Red Bell Pepper & Garlic Cream Sauce	16.50
Crispy Duck Confit – Lightly Spiced Moroccan Lemon & Orange Sauce	16.50
Fish Thermidor Trio - Tonight's Fish Trio glazed with a Mild Cheese & Brandy Sauce	21.95
Breast of Chicken – Caramelised Apple & Cider Cream Sauce	16.50
Spanish Fish Stew – Fish Trio in Tomato , Paprika ,Corndale Chorizo & Sherry Sauce	21.95
Pastry Tart- Cream Cheese, Spinach & Caramelised Onions – Pimento Dressing	16.50
McAtamney's Sirloin Steak (10 oz) Peppercorn Sauce	22.25
Slow Cooked Lamb Shank – Persian Sauce flavoured with Pomegranate, Sweet Chilli & Lemon	17.75
Carrot & Chickpea Cakes – Peanut Butter & Coconut Dip	16.50

Vegetables & potatoes included with all Main Courses / Extra Side Order 3.00
Most dietary requirements & allergies catered for

DESSERTS 5.85

Warm Sticky Toffee Pudding – Butterscotch Sauce – Fresh Cream
Braemar Farm Ice -cream - Shortbread – Choice of Sauce
Pavlova - Lemon Curd – Berries- Fresh Cream
Vanilla Crème Brulee
Duo of Dart Mountain Cheese
Iced Honey & Candied Fruit Parfait – Nut Brittle
Steamed Vanilla Sponge – Apples – Custard

DESSERT WINES:

	Taster	Glass	Bottle
	25ml	70ml	375ml
La Fleur d'Or Sauternes – France	2.25	6.00	30.00
Hunter's Hukapapa - New Zealand	2.25	6.00	30.00
Campbells Rutherglen Muscat - Australia	2.65	7.00	35.00

Espresso / Tea – Camomile- Lemon & Ginger – Peppermint – Earl Grey	2.00
Americano/ Decaffeinated Coffee	2.30
Cappuccino/Mocha Coffee/ Latte/ Double Espresso/ Hot Chocolate	2.45