

Starters

Home Made Soup of the Day	£3.95
Home Made Chicken Liver & Mushroom Pate served with Chutney & Wholemeal Toast	£3.95
Lightly Spiced Crabcakes with Sweet Chilli Sauce	£3.95
Breaded Whitebait with Tartare Sauce	£3.95
Breaded Mushrooms with Garlic Dip	£3.95
Chicken & Ginger Goujons	£4.50
Prawn Cocktail with Wholemeal Bread	£4.25
Sweet Orkney Herrings with Mustard Dressing	£4.95

Main Courses

Prime Sirloin Steak served either plain or with pepper sauce/garlic butter	£12.50
Fillet Steak Medallions with Pepper Sauce	£13.95
Gammon Steak served with egg/fresh pineapple	£7.95
Steak Guinness & Mushroom Pie	£7.95
Breaded Wholetail Scampi served with Home Made Tartare Sauce	£7.95
Battered Fresh Cod Fillet	£8.95
Fresh Cod Fillet Roasted with Sea Salt & Black Pepper	£8.95
Cajun Roasted Salmon Fillet	£8.95
Chilli & Ginger Chicken Goujons with Chilli Sauce & Chutney	£8.95
Pan Fried Sea Bass with fresh Chilli & Ginger	£11.95
Vegetable Wellington	£8.95
Mushroom Stroganoff served with Rice & Garlic Bread	£8.95
Partridge Breast on a bed of red onion & cheese mash with redcurrant jus	£9.95

All main courses served with a choice of either home made chunky chips or jacket potato, and either fresh seasonal vegetables or salad

Puddings

Locally Made lemon Cheesecake £4.50

Locally Made Bakewell Tart £4.50

Rich Chocolate & Hazelnut Torte £4.50

Luxury Vanilla Ice Cream with Fresh Raspberry Coulis £4.50

Rhubarb & Apple Crumble £4.50

Platter of Cheese & Biscuits £4.95

Kids Menu £3.95

Sausage

Beef Burger

Scampi

Chicken Nuggets

Fishfingers

Served with a choice of chips or mashed potato, and salad, vegetables, peas or beans.