

A LA CARTE MENU

STARTERS

Mushrooms Casalinga	£5.95
Cooked in bacon, garlic, white wine sauce and finished with cheese	
Moules Mariniere	£6.95
Mussels cooked in a dry white wine, olive oil, onions, garlic and finished with a touch of cream	
Crispy Fried Whitebait	£6.95
Served with a salad garnish, wedge of lemon, touch of paprika and tartar sauce	
Lobster Bisque Soup	£5.95
A Lobster, crab, monkfish and halibut stock, cooked with onions, tomatoes, garlic and oregano finished with brandy and cream.	
Warm Salad with Bacon and Scallops	£8.95
Crisp bacon, scallops, salad leaves, tossed walnut oil with a hot wine vinegar and shallot dressing	
Parma ham and Melon	£6.95
Thinly sliced plate of ham topped with a fan of ogen melon, decorated with strawberries and kiwi	
Asparagus Royal	£6.95
Tender fresh asparagus topped with Parma ham and cheese, grilled, served with a salad garnish	
Smoked Salmon Parcels	£8.95
Finely sliced smoked salmon filled with prawns and dill, combined with Marie Rose sauce, salad garnish and a wedge of lemon	
Tiger Prawn Tails	£6.95
4 tiger prawns cooked in white wine, butter and garlic	

MAIN COURSES

Grills

All served with fried onions, tomato and homemade chips

10oz Ribeye Steak **£12.95**

Mixed Grill **£14.95**

Rump steak, gammon, Cumberland sausages and lamb cutlets served with a free range egg.

16oz T-Bone Steak **£15.95**

Lamb Cutlets **£13.95**

Parillada de Pescado **£17.50**

Mixture of grilled monkfish, salmon, scallops, king prawn tails in olive oil and garlic served with a salad.

Goujons of Lemon sole **£15.95**

Strips of lemon sole, coated in egg and breadcrumbs, deep fried and served with lemon, tartar sauce and homemade chips.

Rack of Lamb **£16.95**

Rack of Lamb cooked in the oven as one piece, and served on a bed of crushed minted new potatoes and a light cherry sauce.

Beef Stroganoff **£16.95**

Strips of fillet steak cooked with onions, mushrooms, a touch of tomato sauce, paprika, demi-glace, brandy and finished with a touch of cream and served with rice.

Fillet Mignon Rossini **£17.95**

Cooked to your liking, served on a piece of fried bread and baby spinach, topped with pate and a mushroom and finished with a red wine sauce.

Kidneys Monagasque **£13.95**

Lamb kidneys in a white wine, garlic and parsley sauce served with rice

Pork Saltinbocca **£13.95**

Medallions of pork pan fried with parma ham in a white wine, demi-glace and sage sauce served with seasonal vegetables

Chicken Valdostana **£13.95**

Breast of chicken topped with ham and cheese in a light demi glaze sauce served with seasonal vegetables

MAIN COURSES

Vegetarians

Mushroom Strogonoff	£11.95
Mushrooms, gerkins, onions, paprika and a touch of cream served with rice	
Crepes Florentine	£11.95
Crepes filled with spinach, mozzarella, and finished with a tomato and béchamel sauce.	
Mediterranean Wellington	£11.95
A ratatouille of vegetables, wrapped in puff pastry, cooked in the oven and served with a Provençale sauce	

Please Note: if you are only ordering main courses please allow approximately 20 minutes wait.

Side orders

Mixed or green salad	£2.50
Tomato & onion salad	£2.50
New potatoes	£2.50
French fries	£2.50
Cheesy chips	£2.95
Garlic bread	£2.50
Fresh asparagus	£3.50
Sauté mushrooms	£2.95
Onion Rings	£2.50
Mashed Potatoes	£1.95
Seasonal Vegetables	£2.50

Selection of Sweets

£4.95

**Selection of Cheeses, Biscuits, Celery
And Grapes**

£5.75

Filter Coffee with Chocolate Mints

£1.95

Cappuccino, Espresso with Chocolate Mints

£1.95

**Floater Coffee in a Glass with Cream on top,
served with Chocolate Mints**

£2.95

**Liqueur Coffee of your choice
served with Chocolate Mints**

£4.95

All prices are inclusive of VAT

**Service charge is not included
it is left to the customers discretion**

**Prices and choices are subject to change
with out prior notice**