

First Course.

Deep-fried calamari served onto a rustic rocket leaf salad with garlic mayonnaise dressing.

£5.45.

Oak smoked salmon served with citrus jelly squares dressed with young beetroot salad.

£6.25.

Warm chicken, cured wild boar chorizo sausage and bury black pudding salad served with leaves and roast pepper vinaigrette.

£5.75.

Pan seared scallops served sweet potato puree and red mustard frill herb salad dressed with parsley pesto oil.

£9.25.

Grilled goats cheese served with a tomato, minted cucumber and asparagus tip salad scented with red amaranth herbs.

£5.55.

Red wine poached and spiced pear and Roquefort cheese salad dressed with red endive salad.

£5.25.

For more exciting starters or even a middle course please turn to our **Prawn menu** overleaf.....

Prawn Menu.

Available as Starter or Main Course.

Prawn tails in a garlic butter and white wine sauce.

£7.25 / £15.00.

Prawn tails in a sweet chilli and tomato sauce.

£7.25 / £15.00.

Prawn tails in a wholegrain mustard sauce.

£7.25 / £15.00.

Selection of prawns from above.

£8.95 / £16.95.

Oyster Menu.

(Please note that 24 hrs notice is required).

Gratin	£1.35.
Kilpatrick	£1.50.
Thermidor	£1.50.
Fresh	£1.35.
Thai	£1.50.

Main Course.

Roasted lamb shank sat on a red wine, barley and
petit root vegetable sauce scented with mint.

£14.65.

Aubergine fritters served with wild mushrooms in a brandy
cream sauce and saffron scented carrot risotto.

£12.65.

Lemon Sole Colbert served with a prawn, mussel and clam casserole.

£17.95.

Sirloin steak smothered with a rich smoked bacon and chestnut
mushroom cream sauce dressed with game chips.

£14.95.

Baked Sea bass and Salmon served with spinach dressed with a warm
cherry tomato and pea chutney sauce.

£13.95.

Half roast duck served with a leek, spring onion
and Hoi Sin sauce with sweet potato mash.

£14.55.

French trimmed chicken fillet served with a cep mushroom sauce
served with black pudding mash.

£13.95.

Potatoes and vegetables of the moment will accompany main course.

A little bit more!

Homemade fat chips.

£2.95.

Marinated Olives.

£1.95.

Deep-fried tempura onion rings.

£2.95.

Patio fusion side salad.

£2.65.

Patio Specialized Seafood.

Chilled Orchestra of Shellfish.

Served on ice with a trio of dressings.

For one or for two.

MARKET PRICE.

Hot Orchestra of Shellfish.

Served with a white wine, garlic and fresh
tomato sauce finished with cream.

For one or for two.

MARKET PRICE.

Due to the complexity of these dishes we do require 24 hrs notice.

Dessert.

Crème brulee served with a forest fruit compote
served with sweetened passion fruit cream.

£4.50.

Trio of chocolate cheesecake.
(White, milk and dark chocolate).

£4.50.

Warm strawberry and almond risotto.

£4.50.

Selection of British cheese served with roast white onion relish.

£5.95.

Trio of ice cream.

£4.50.

(See choice of flavours below).

CHOCOLATE, STRAWBERRY, VANILLA, TOFFEE,
HONEYCOMBE, OR MINT CHOC CHIP.

Enhance a Dessert with a scoop of ice cream for just 75p.

Apple and blueberry pancakes served with toffee
sauce and vanilla ice cream.

£4.50.

**As a courtesy to all our guests we respectfully ask that mobile
phones be silenced for the duration of the evening.**

Please note that a discretionary service charge of 10% will be added to parties of six and over.