

Evening Menu

Please note we are *NOT* a nut free premises, for help with allergens or special dietary requirements please ask to speak with Iain or Louise

STARTERS

Garlic Bread Slices (Plain) £5.00	Traditional Prawn Cocktail £8.00 A large traditional prawn cocktail served with bread and butter
Garlic Bread Slices & Cheese £6.00	
Home-made Soup of the Day £6.00 (please see blackboard for today's choice)	Breaded Brie Wedges £7.50 Served warm with side salad and redcurrant Jelly
Deep Fried Chicken Goujons £7.00 Breaded strips of chicken breast with garlic mayonnaise dip and side salad	Battered Wholetail Scampi £8.00 Whitby scampi served with side salad and tartare sauce and a wedge of lemon. (This can be a main course option at £16.00)

MAIN COURSES

All main courses are served with chips, a potato dish and mixed vegetables of the day included in the price. For those customers who like their steak well done we may have to butterfly your steak. All steaks are grilled to your liking and served with fried mushrooms and battered onion rings. A mixed side salad is available to accompany main courses at a four pounds supplement.

Sirloin Steak (10oz / 280gr)	£20.00
Fillet Steak (8oz / 224gr)	£30.00
Large Gammon Steak with Fried Egg (12oz / 340gr)	£16.00
Trio Meat Platter	£22.00
<i>A 5oz Sirloin, Chicken Breast & Cumberland sausage, mushrooms & battered onion rings served with a Red Wine Gravy (or for an extra £3.00 why not upgrade to a 10oz Sirloin Steak!!)</i>	
The Farmhouse Mixed Grill <i>“Only for the very hungry!”</i>	£28.00
<i>A 10oz Sirloin, lamb cutlet, gammon steak, pork chop, Bury black pudding & Cumberland sausage, served with mushrooms & battered onion in</i>	

The following sauces are available and served in a separate large sauce boat:	£3.00
Creamy Pepper creamy cracked black peppercorn sauce,	
Diane mushroom, onions, cream and mustard	
Red Wine Gravy a traditional rich meat gravy flavoured with red wine	

A Slow Roasted Lamb Shank **£20.00**
A Lamb shank slow roasted until soft and tender served with a boat of red wine gravy and mint sauce

Roasted Breast of Local Chicken **£16.00**
An oven roasted supreme of free-range local chicken breast served with a choice of:
A Red Wine Gravy & stuffing, creamy Pepper Sauce or a Diane Sauce.

Steamed Fillet of Salmon **£18.00**
A fresh fillet of prime Scottish Salmon served with a rich Hollandaise Sauce

Broad bean and Pea Risotto (veg) **£16.00**
A soft creamy Risotto with broad beans and peas with Italian Hard Cheese.

Aubergine and Walnut Bake (Vegan) **£16.00**
A garlic, basil and tomato based dish with char-grilled layers of Aubergine, Courgette and Red Pepper topped with Walnuts *(a non Vegan option is also available topped with grated cheddar cheese)*

SWEETS AND CHEESE

Vanilla Ice Cream **£1.50 a scoop**

Sticky Toffee Pudding **£5.50**

Hot Chocolate Fudge Cake **£5.50**

Fruit Pie of the Day **£5.50**

Lemon Crunch Cheesecake **£5.50**

Cheese and Biscuits **£9.00**
(A selection of English cheeses, with Fruit Cake and biscuits)

Cheese and Port (as above but with a glass of Taylors LBV Port) **£12.00**

COFFEE AND TEA

Cappuccino, Latte **£2.50**

Fresh Filter Coffee (Mountain blend) **£2.50**

Twinnings Tea (Traditional English) **£2.50**