

# Evening Menu

2 Courses £20.00 or 3 Courses £23.00

## STARTERS

**Home-made Soup of the Day**  
(please see blackboard for today's choice)

**Melon Fan and Mixed Berries**

**Smoked Salmon and Prawn Roll**  
With Marie Rose sauce and Side Salad

**Deep Fried Chicken Goujons**  
Breaded strips of chicken breast with garlic mayonnaise dip and side salad

**Traditional Prawn Cocktail**  
A large traditional prawn cocktail served with bread and butter

**Garlic Bread Slices with Cheese**

**Breaded Brie Wedges**  
Served warm with side salad and redcurrant Jelly

**Smoked Haddock & Cheese Pot**  
Served hot with Toasted Muffin

**Breaded Sole Goujons**  
Served with Tartare Sauce & Salad

## 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 two pounds supplement.

**Sirloin Steak** (10oz / 280gr)

**Rib-eye Steak** (8oz / 224gr)

**Fillet Steak** (8oz / 224gr)

£3.00 supplement

**The Farmhouse Mixed Grill**

£5.00 supplement

*"Only for the very hungry!" (This is also available on its own at £20.00)*  
*A 10oz Sirloin steak, lamb cutlet, gammon steak, pork chop, black pudding and a Cumberland sausage, served with fried mushrooms and battered onion rings*

**The following sauces are available and served in a separate sauce boat:** £2.00 supplement

**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

**Stilton Sauce** a creamy blue cheese sauce

## **A Slow Roasted Shoulder of English Lamb**

Prime English Lamb served on the bone and slow roasted with a boat of red wine gravy and mint sauce

## **Beef Wellington**

A 4oz Fillet topped with a Mushroom & Onion duxelles wrapped in a Flaky Puff pastry and served with a Red Wine Gravy

## **Roasted Breast of Local Chicken**

An oven roasted breast of free-range local chicken served with a choice of:  
A Red Wine Gravy, creamy Pepper Sauce, Diane Sauce or a Stilton (Blue Cheese) Sauce

## **Steamed Fillet of Atlantic Hake**

A prime 9oz Boneless and skinless fillet of Silver Hake (a superb soft flaky white fish with a subtle flavour) served with a Cream and Prawn Sauce

## **Steamed Fillet of Salmon**

A fresh fillet of prime Scottish Salmon served with a rich Hollandaise Sauce

## **Mushroom, Brie, Rocket and Redcurrant Filo Bundle (v)**

## **Aubergine and Walnut Bake (v)**

A garlic, herb and tomato based dish with char-grilled layers of Aubergine, Courgette and Red Pepper topped with a Mozzarella Cheese and a Walnut Crumble Topping

## ***SWEETS AND CHEESE***

### **Ice Cream (Vanilla, Raspberry or Mint Chocolate Chip)**

### **Sticky Toffee Pudding**

### **Hot Chocolate Fudge Cake**

### **Home-made Apple Pie**

### **Lemon Crunch Cheesecake**

### **Fresh Strawberries in a Meringue Basket**

### **Cheese and Biscuits**

(A selection of English cheeses, with Fruit Cake and biscuits)

£2.00 Supplement

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

£4.00 Supplement

## ***COFFEE AND TEA***

**Cappuccino, Latte, Mocha or Hot Chocolate** £2.00

**Fresh Filter Coffee (Mountain blend)** £2.00

**Twinnings Tea (Traditional English)** £2.00

**Liqueur Coffees:** £4.00

All prices include VAT @ 20%

Service at your Discretion