

Evening Menu

2 Courses £20.00 or 3 Courses £24.00

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

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 a warm mini Hovis Loaf

Breaded Plaice 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)

Fillet Steak (8oz / 224gr)

£4.00 supplement

Large Gammon Steak with Egg (12oz / 340gr)

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

Béarnaise Sauce a hollandaise based tarragon herb sauce

A Slow Roasted Lamb Shank

A Lamb shank slow roasted until soft and tender served with a boat of red wine gravy and mint sauce

Beef Wellington

A 4oz Fillet of Beef 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 supreme of free-range local chicken breast 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, Spinach, Mixed Nut & Cranberry Wellington (v)

Served with a creamy Mushroom Sauce

Aubergine and Walnut Bake (Vegan)

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

(This is a sample list of Desserts please ask for today's selection)

Ice Cream (Vanilla, Strawberry or Chocolate)

Sticky Toffee Pudding

Hot Chocolate Fudge Cake

Fruit Pie or Crumble & Custard

Lemon Crunch Cheesecake

Fresh Strawberries in a Meringue Basket

Cheese and Biscuits

£2.00 Supplement

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

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