

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 warm mini Hovis Loaf

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 & Cranberry Wellington (v)

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

SWEETS AND CHEESE

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

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

£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