

TABLE APPETIZERS

GARLIC & OLIVE BREAD £3.50

GARLIC & TOMATO BREAD £3.50
WITH BASIL PESTO

BREAD & DIPPING OILS £2.50

STARTERS

SWEETCORN CHOWDER £5.50

HOMEMADE SOUP, MUSHROOMS, CROUTONS

FLAKED CRAB MAYONNAISE £7.25

AVOCADO, CUCUMBER, CAPERS, DILL, TOASTED
SOURDOUGH BREAD

WARM ROQUEFORT SALAD £5.50

MIXED SALAD OF ENDIVES, WALNUTS, CROUTONS, ROQUEFORT
CHEESE MOUSSE

CHICKEN LIVER PARFAIT £6.95

PÂTÉ WITH TOASTED BRIOCHE, SPICED APPLE CHUTNEY

WARM CONFIT DUCK SALAD £7.95

SPRING ONION, BEANSPOUTS, HOI SIN, SWEET CHILLI SAUCE

SCOTTISH SMOKED SALMON £6.75

DILL, SHALLOTS, BABY CAPERS, CRÈME FRAÎCHE

BRAISED PORK CHEEK £6.95

BACON, BLACK PUDDING, APPLE COMPOTE

GRILLED SEAFOOD IN GARLIC BUTTER £8.95*

PAN-FRIED PRAWNS, SCALLOPS, MUSSELS, CALAMARI,
GARLIC BUTTER, CRUSTY BREAD

PASTA

SCOTTISH SMOKED SALMON LINGUINE £10.95

PARMESAN, CRÈME FRAÎCHE, ROCKET

LINGUINE POMODORO £10.50

ROASTED GARLIC, TOMATO, PEPPERS, PESTO

MEATBALL LINGUINE £11.25

HOMEMADE BEEF MEATBALLS, RICH PLUM TOMATO
SAUCE, ROCKET

FRESH MUSSELS

Rope grown mussels are cultivated on suspended ropes, which ensure they don't touch the seabed and pick up grit and barnacles. Their bluish-black shells are thinner as they are grown in sheltered waters so the shells don't need to endure stormy seas. The meat content is higher as they are not exposed at low tides and so constantly feed. Rope grown mussels are available year round and are at their best in the winter months. Mussels make a fine starter, lunch or main course.

Starter (½ Kilo) £9.25

Main (1 Kilo) £13.95

All served with crusty bread

Marinières – garlic & white wine cream sauce

Provençal – tomato & herb sauce

GRILLS

HALF CHICKEN £13.95

FRENCH FRIES, ROCKET, GARLIC BUTTER

HALF RACK PORK RIBS £13.95

FRENCH FRIES, ROCKET, BBQ SAUCE

80Z SIRLOIN STEAK £18.95*

PRIME-FED BRITISH BEEF, MATURED FOR AT LEAST 21 DAYS,
CHUNKY CHIPS & BÉARNAISE SAUCE

MAINS

PAN-FRIED CHICKEN £13.95

SILVERSKIN ONIONS, BACON, MUSHROOMS, HONEY
& MUSTARD SAUCE, CHUNKY CHIPS

PORK WELLINGTON £15.95

PRIME FILLET OF PORK, PARMA HAM, BLUE CHEESE,
PUFF PASTRY, CELERY & PORT WINE JUS,
CREAMED CABBAGE

TRADITIONAL FISH & CHIPS £11.95

BATTERED FILLET OF FISH, MUSHY PEAS,
CHUNKY CHIPS

LAMB RAGU £16.95

BUTTER BEANS, ONIONS, TOMATO, CHAMP POTATO

SEAFOOD BROCHETTE NIÇOISE £12.25

MIXED SEAFOOD SKEWERS, SALAD OF FRENCH BEANS,
CHERRY TOMATOES, BLACK OLIVES, PEPPERS,
NEW POTATOES, EGG, RED ONION

CLASSIC CHEESEBURGER £10.95

60Z HAMBURGER, CHEESE, LETTUCE, TOMATO & ONION
KETCHUP, MARIE ROSE DRESSING, FRENCH FRIES

BUTTERNUT SQUASH TARTLET £9.95

BUTTERNUT SQUASH, RED ONION & BLUE CHEESE TARTLET,
WARM CHARD SALAD

SIDES

ALL £3.50 EACH

FRENCH FRIES OR CHUNKY CHIPS

ONION RINGS

FRENCH BEANS

BRAISED MINTED PEAS

ROCKET, TOMATO & SPINACH SALAD WITH BASIL OIL

CHAMP POTATOES

WILTED GREENS

ROASTED VEGETABLES

PUDDINGS

KNICKERBOCKER GLORY £5.75

SELECTION OF ICE CREAM & SORBETS £5.75

FRESH HOT PUDDING OF THE DAY £5.75

DARK & WHITE CHOCOLATE ROULADE £5.75

BANANA & BAILEYS BREAD & BUTTER PUDDING £5.75

CHEESE SELECTION £6.95

*Please be advised there is a supplement charge to Dinner inclusive guests on Steak £4, Grilled seafood starter £3. If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish.

ABERDEEN AIRPORT BIRMINGHAM BOURNEMOUTH CAMBRIDGE DERBY GLASGOW IRVINE
LONDON STRATFORD-UPON-AVON WOBURN

