

A LA CARTE MENU

AVAILABLE 6PM - 8PM MONDAY TO FRIDAY (9PM) SATURDAY

STARTERS

BAKED BRIE

IMPORTED FRENCH BRIE BAKED IN THE OVEN AND SERVED WITH FRENCH STICK CROSTINI'S AND A HOME MADE ONION MARMALADE
£5.50

FIVE SPICED FRESH SCOTTISH SALMON

CUBES OF SALMON FILLET DUSTED WITH CHINESE FIVE SPICE AND SERVED WITH HOME MADE TSATZIKI
£6.50

KING SCALLOP SKEWER

KING SCALLOPS WRAPPED IN PARMA HAM, COOKED ON A SKEWER WITH A DUSTING OF INDIAN MADRAS POWDER AND SERVED WITH A CRISP SUMMER SALAD
£8.50

GARLIC MUSHROOM BRUSCHETTA

BUTTON MUSHROOMS PAN FRIED WITH GARLIC AND SERVED ON A FRSH BRUSCHETTA
£5.50

SOUP OF THE DAY

WITH WARMED BREAD AND BUTTER
£4.50

MAIN COURSE

TEMPURA OF RED MULLET

SERVED WITH A TIAN OF ORKNEY CRAB AND FINISHED WITH SAUCE GAZPACHIO
£13.95

CORN FED CHICKEN BREAST

PAN FRIED AND SERVED WITH A FRESH MEDLEY OF MUSHROOMS AND JERUSALEM ARTICHOKE FINISHED WITH A TOUCH OF CREAM AND DICED CHIVE
£12.95

BEEF EN SHALLOTT

BEEF BEVETTE COOKED WITH ROSEMARY THYME AND GARLIC, SERVED PINK WITH A FONDANT OF POTATO, FINE GREEN BEANS AND A SHALLOTT PUREE
£12.95

NEW SEASON DERBYSHIRE RUMP OF LAMB

WITH OVEN ROASTED AUBERGINE, A CONFIT OF TOMATO AND FINISHED WITH A BLACK OLIVE INFUSED JUS
£13.50

CAJUN SPICED HASH BROWN

STUFFED WITH GOATS CHEESE AND SERVED WITH A CONFIT OF APPLE, BUTERNUT SQUASH PUREE AND ASPARGUS SPEARS
£8.95

All main courses are served with chef's potatoes and fresh vegetables

DESSERTS

CHOCOLATE AND LIME PANACOTTA

SERVED WITH FRESH BAKED STRAWBERRIES
£4.95

LEMON TARTE

WITH A SUGAR GLAZE AND VANILLA POD ICE CREAM
£4.95

BAKED GRANNY SMITH APPLE

WITH RAISENS, APRICOTS, ORANGE ZEST, WALLNUTS AND A CLOTTED CREAM AND HONEY TOPPING
£4.95

CHEFS CHEESECAKE OF THE DAY

WITH FRSH BERRIES AND VANILLA POD ICE CREAM
£4.95

CHEFS CHEESE SELECTION

WITH ALL THE TRIMMINGS
£4.95

***** 3 COURSES £23.95 PLUS 1 X FREE BOTTLE OF HOUSE WINE (PER 2 DINERS)*****

An optional Service Charge of 10% is added to tables of 6 or more