

## STARTERS

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### GRILLED FIG & HALLOUMI SALAD N, V

*Walnuts fig relish, pistachio nuts, served on a bed of mixed leaves, honey dressing*

### MUSHROOM CROSTINI V, N

*tossed in garlic, olive oil, pine nuts, rocket, parmesan shavings and dressed with balsamic glaze.*

### YELLOWFIN TUNA & BEETROOT

*Marinated in soy & cider dressing*

### FRITO MISTO

*Prawns, whitebait, fillet of sea bass, salmon, squid, garlic, lime & coriander infused mayonnaise*

### GRILLED PORTUGUESE SARDINES

*Drizzled with olive oil & rosemary*

### CHICKEN PASTILLA

*With yoghurt, Pomegranate molasses & pistachios*

### FRESH MUSSELS

*cream, wine chilli, shallots, garlic parsley sauce*

### GARLIC KING PRAWNS

*lemon, white wine, chilli, crusty bread*

### SOUP OF THE DAY

*Served with crusty bread*

## MAINS

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### ROAST BEEF

*roast potatoes, Yorkshire pudding, vegetables, Gravy and all the trimings*

### ROASTED RACK OF LAMB (£3.95 SUPPLEMENT)

*as above*

### GRILLED CORN FED CHICKEN

*topped with a vodka cream sauce served with roast potatoes and vegetables.*

### SCOTTISH GRILLED SALMON

*Chive, lemon & honey jus*

### ORGANIC MISO MARINATED BLACKENED

### COD

*Baby Pak choy & toasted sesame*

### WOOD ROASTED BEETROOT & RED

### ONION BROCHETTE VE

*Served on a rose harissa spiced hummus*

### GRILLED CHIKEN SOUVLAKI

*Onion, peppers topped with a cream and mushroom sauce served with hand cut chips*

### STIFADO

*Braised Beef Casserole with shallots, tomato, garlic, red wine and herbs served with mash potato.*

### BUTTERNUT SQUASH & SAGE TORTELLONI

### V

*Sage brandy, wine, cream truffle sauce*

### PENNE CREMOSE

*Pan fried fillet steak strips, red onion, garlic, chilli, coarse grain mustard, cream, Pomodoro sauce and a hint of rosemary*

### SEAFOOD SPAGHETTI

*Calamari, salmon, mussels, Chilli, tiger prawn, white wine, tomato, garlic coriander sauce*

## DESSERTS

*CHOOSE ANY FROM OUR DESSERT MENU*

*Some dishes may be subject to change*