

# Main Menu

## Starters

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Classic Prawn Cocktail with Brown Bread & Butter <i>Recommended with Pere et Fils Sauvignon Blanc</i>	6.9
Slow Roasted Plum Tomatoes, Balsamic & Olive Oil <i>Recommended with Chapel Down Bacchus</i>	6.5
Scottish Smoked Salmon Brown Bread & Butter <i>Recommended with Charles Heidsieck Brut Reserve</i>	6.8
Marinated Danish Herring, Creamed Stilton Dressing <i>Recommended with Verite Viognier</i>	5.9
Chicken & Duck Liver Pate with Madeira Melba Toast <i>Recommended with Verite Viognier</i>	5.9
Homemade Soup of the Day	4.5
Grilled Mediterranean Prawns, Chorizo Butter <i>Recommended with Kaiken Ultra Chardonnay</i>	9
Six Fingers of Toast, Stilton, Anchovy & Sardine <i>Recommended with Blank Canvas Riesling</i>	6.5

## Cold Table

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Seafood Platter ( <i>Smoked Salmon, Prawns, Herring, Sardines, Anchovies</i> ) <i>Recommended with Verite Viognier</i>	13.5
Large Plate of Smoked Scottish Salmon <i>Recommended with Charles Heidsieck Brut Reserve</i>	12
Plate of Honey Roast Ham or Thinly Carved Rare Roast Beef <i>Recommended with Pere et Fils Cabernet Grenache</i>	9.5
Rare Roast Beef Mayonnaise ( <i>Thick sliced Beef, Jacket Potato, Tomato &amp; Mayonnaise</i> ) <i>Recommended with Bardou Saint Chinian</i>	11

## Vegetarian

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Spinach, Walnut & Ricotta Stuffed Pancakes ( <i>Tomato Basil Sauce &amp; Crunchy Salad</i> ) <i>Recommended with Verite Viognier</i>	11
Vegan Platter ( <i>Seasonal Vegetables, Leaves, Fruit &amp; Nuts</i> ) <i>Recommended with Pere et Fils Rose</i>	11
Creamy Cheese & Vegetable Wellington <i>Recommended with Kaiken Ultra Chardonnay</i>	11

# Pies

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Large Steak, Kidney & Mushroom 11.5

*Recommended with Pere et Fils Cabernet Grenache*

Equally Large Chicken & Chestnut 11.5

*Recommended with Verite Viognier*

Tomato, Vegetable, Lentil & Bean Pie topped with Puff Pastry 11.5

*Recommended with Blank Canvas Riesling*

*All the above served with either Jacket or New Potato. Mash or Dauphinoise Potato - 1.50 supplement*

Trawler Pie Topped with Creamy Mash & Cheese 12

*Recommended with Verite Viognier*

# Meat

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Rump of Lamb served Pink, Anchovies & Capers (Dauphinoise & Roasted Roots) 17

*Recommended with Blank Canvas Pinot Noir*

9oz Sirloin Steak with Flavoured Butter (Garlic & Herb or Chorizo) 22

*New Potato, Tomato, Mushroom, Rocket & Parmesan*

*Recommended with Bardou Saint Chinian*

8oz Australian Fillet Steak Flavoured Butter (Garlic & Herb or Chorizo) 25

*New Potato, Tomato, Mushroom, Rocket & Parmesan*

*Recommended with Kaiken Ultra Malbec*

Fillet Steak in Pastry Stuffed with Haggis, Potato Dauphinoise 26

*Recommended with Bardou Saint Chinian*

*Whisky Pepper Sauce 1.5*

# Fish

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Natural Smoked Haddock with a Free Range Fried Egg 15.5

*(Spinach, Mash & Creamy Cheese Sauce)*

*Recommended with Kaiken Ultra Chardonnay*

Roasted Whole Plaice, French Beans, New Potatoes & Lemon, Dill Caper Butter 16

*Recommended with Verite Viognier*

## Extras

Jacket or New Potato	2.6	Warm Potato Salad	2.8	Sauteed Mushrooms	3.75	Coleslaw	2.8
Creamy Mash Potato	3.2	Pea Casserole	2.6	Fresh Vegetables	3.5	Dressed Tomato & Red Onion or Dressed Leaf Salad	3.2
Dauphinoise Potato	3.5	Roasted Roots	3.5	Crunchy Salad	3.2		