

Monday to Friday Restaurant A La Carte Menu

A larger selection of Fresh Fish is also available on our daily specials board

Starters

- Fresh Homemade Soup of The Day with Croutons and Fresh Bread 3.95
- Fresh Deep-fried Breaded Mushrooms with a Garlic Mayonnaise dip 5.25
- Chilled Vandyke of Melon filled with an Exotic Fruit Sorbet and Fresh Fruits 5.25
- Deep-fried Creamy Brie Wedge coated in Breadcrumbs and drizzled in a hot Cranberry Sauce 5.95
- Giant Chicken Shaslick grilled with Onions and Peppers served with Minted Yoghurt and Mango 6.95
- Warm Wild Mushroom, Asparagus and Goats Cheese Tart with a Tomato and Onion Salsa 5.95
- Large Flat Field Mushrooms with a Bacon and Stilton Cheese Gratinee 4.95
- Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served
With hot Toast and a Caramelised Onion Marmalade 5.50
- Potted Smoked Haddock in a Creamy Cheese and White Wine Sauce Gratinee 5.50
- The Shires Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose 7.25
- Classic Scottish Oak Smoked Salmon with a Dill and Honey Dressing, Capers
and Brown Bread and Butter 7.25
- Giant Butterfly King Prawn's pan fried in Garlic Butter with Onions 9.50.

Main Courses

- Pan fried Medallions of Monkfish and King Prawns in a Creamy Mild Balti Sauce 13.50
- Seafood Medley an assortment of Fish Fillets pan fried with Garlic, Chilli flambé with Pernod 13.50
- Poached Salmon Fillet with a Brandy, Cream and Peppercorn Sauce 11.50
- Pan-fried Monkfish, Scallops and King Prawns with Pernod, Cream and Garlic 13.50
- Poached Smoked Haddock in a Mature Cheddar Cheese, Cream and White Wine Sauce 11.50
- Fresh Plaice Fillet gently grilled with Prawns and Mushrooms 12.50
- River 'n'Reef, Fillet of Salmon topped with King Prawns pan fried in Garlic Butter 13.50
- Baked Cod Italiano topped with a fresh Tomato Sauce with a Mozzarella Cheese Gratinee 11.50
- Breaded pan-fried Chicken stuffed with Cream Cheese and Garlic Butter draped
in a Stilton Cheese Cream Sauce 12.50
- Chicken Breast Rossini stuffed with Liver Pate baked in Filo Pastry
Drizzled with a Madeira Wine Sauce 12.50
- Homemade Turkey, Ham and Mushroom Pie with Puff Pastry 9.95
- Half Crispy Norfolk Duckling with a Black Cherry Kirsch Glaze 15.50
- Giant Rack of Lamb in a Redcurrant and Rosemary Sauce 15.50
- Braised Minted Fillets of tender Lamb in a rich stock Minted Gravy 13.95
- Medallions of Pork Fillet in a creamy Dijon Mustard and Brandy Sauce 13.50
- Individual Fillet of Beef Wellington in a Rich Stock Red Wine and Mushroom Gravy 15.95
- 14oz Porterhouse Blue, with Onions, Mushrooms, Bacon and Melted Stilton Cheese 17.50
- Entrecote Surf 'n'Turf, 10oz Sirloin Steak topped with Giant King Prawns drizzled in Garlic Butter 16.95
- Tender Steak, Kidney and Ale Pie in Rich Stock Gravy with Puff Pastry 9.95
- Home Made Classic Lasagne topped with Creamy Mozzarella 9.95
- Authentic Chicken Tikka Massala, Pilau Rice, Papadom, Mango Chutney served in a Karri 9.95
- Pan Fried Medallions of Beef Fillet with a Stilton and Port Glaze 14.50

Served with Seasonal Market Fresh Vegetables and Potatoes