

Main Course- Meats

2009/2010

*Roast Sirloin of Scottish Beef with
Yorkshire Pudding & Red Wine Jus*

£18.95

*Roast Loin of Pork with Apple
Sauce & Cider Reduction*

£16.50

*Breast of Gressingham Duck with
Fondant Potato, Savoy Cabbage &
Black Cherries*

£18.95

*Pan Fried Breast of Chicken with
Rosti Potatoes, Wild Mushrooms &
Fine Beans*

£16.95

*Honey Glazed Belly of Pork with
Bubble & Squeak, Root Vegetables &
Maderia*

£14.95

*Roast Rump of Lamb with Gratin Potato,
Seasonal Vegetables & Thyme Jus*

£19.50

*Braised Shank of Lamb with Garlic Mash,
Wilted Greens & Redcurrant Sauce*

£17.50

*Fillet of Pork, Colcannon Potatoes
Served with Smoked Bacon & Mushroom
Cream*

£17.50

Main Course - Fish

2009/2010

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| <i>Supreme of Salmon with Champagne & Herb Cream, Fondant Potato & Wilted Spinach</i> | <i>£16.95</i> |
| <i>Fillet of Seabass with Braised Fennel, New Potatoes & Lemon Butter</i> | <i>£21.50</i> |
| <i>Grilled Fillet of Cod with Pea & Leek Risotto, Baby Onions & Chardonnay Reduction</i> | <i>£17.95</i> |
| <i>Fillet of Gilthead Bream with Braised Potatoes, Baby Gem Lettuce, Citrus Cream & Shaved Fennel</i> | <i>£20.50</i> |

Main Course- Vegetarian

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| <i>Roasted Vegetable & Spinach Pithivier With White Wine Cream</i> | <i>£11.50</i> |
| <i>Penne Pasta with Oyster Mushrooms, Tarragon & Asparagus</i> | <i>£11.50</i> |
| <i>Beetroot & Whipped Brie Risotto with Truffle Oil</i> | <i>£11.50</i> |
| <i>Vine Tomato & Mozzarella Tart with Olives & Basil Oil</i> | <i>£11.50</i> |
| <i>Linguine with Cashel Blue Cheese, Walnuts & Sunblushed Tomato</i> | <i>£11.50</i> |
| <i>Wild Mushroom & Feta Wellington with Apple & Garlic Cream</i> | <i>£11.50</i> |