

2 Courses - £18.95

3 Courses - £22.95

Starters

Southern Fried Chicken Wings

Cooked in a crispy original texan recipe & served with salad & a spiced mayo

House Pate

House pate served with salad, melba toast & a homemade red onion chutney

King Prawn & Chorizo

Marinated & grilled lemon king prawn & chorizo skewers with a spiced dip

Creamed Mushrooms (V)

Creamed white wine garlic mushrooms served on melba toast

Twisted Horiatiki Salad (V)

*Warm Goats cheese served with extra virgin olive oil and a balsamic glaze salad, oregano
& finished with olives*

Mains

Beef Ras El Hanout

Slow cooked & spiced beef with a spiced cous cous rice mixed veg medley



Sticky Pork Sizzle

Sliced loin of pork with mixed vegetables cooked in a sweet chilli sauce and served with a fragrant infused rice

Vegetarian Curry

Authentic Bangladeshi recipe vegetarian curry served with a fragrant asian style rice - optional to add chicken

Balmoral Chicken Supreme

Corn fed chicken on the bone stuffed with haggis and baked, with chefs potatoes & vegetables with a peppercorn sauce served separately

Salmon En Papiotte

With a garlic cream sauce, served with chefs vegetables and baby potatoes

Braised Ox Cheeks

Traditionally slow cooked with a combination of herbs in a red wine demi glace, served with chefs vegetables with a choice of buttery or horseradish mash potatoes.

Desserts

Trio of dessert

Chefs selection of desserts

Cheese & Biscuits

Our selection of cheeses served with grapes, apple, butter & crackers.

House Affogato Al Caffee (Supp £2)

Vanilla ice cream, coffee & a 35ml shot of Veroni amaretto

*At the end of every three course meal - with our compliments
Cafetière of Coffee or a freshly brewed pot of loose tea with milk*

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