

Restaurant menu

Appetizers

- Soup Of The Day** £3.95
Chefs homemade soup Served with a Crispy Bread Roll
- Asparagus St George** £5.50
Char grilled asparagus tips, sprinkled with smoked bacon & topped with a poached egg Covered with hollandaise sauce
- Prawn Salad** £5.95
Prawns Set on Salad with Marie Rose Sauce
- Roast marinated vegetables (V)** £4.75
Combination of aubergines, peppers, courgettes, Served with garlic yoghurt & pitta bread
- House special Tiger Prawns** £6.25
Peeled Tiger prawns cooked Mediterranean Style with onions, white wine, tomato & garlic, with a hint of chilli topped with feta cheese
- Seafood Thermidor** £5.50
Selection of seafood cooked in a creamy cheese sauce served on a crouton
- Chefs chicken liver pate** £4.75
Served on Salad with Onion Marmalade & Melba toast
- Greek Style Salad (V)** £4.25
Feta Cheese, Olives, Tomato, Mixed Peppers, onions, cucumber & Lemon Dressing
- Crown Of Melon (V)** £4.95
Served with Exotic Fruits and Fruit Coulis
- New Zealand Mussels** £5.95
Large Auckland mussels cooked in tomato white wine and chilli sauce

Main Course

Chicken Dishes

- Mediterranean Tavuk** £13.95
Breast of chicken Stuffed with sun dried tomatoes & feta cheese, cooked in a white wine and tomato sauce.
- Pollo Mango** £13.25
Grilled breast of chicken cooked in a creamy mango sauce served with orange slices
- Chicken Tarragon** £12.95
Strips of chicken cooked in a creamy white wine and tarragon sauce
- Chicken kebab** £13.50
Marinated diced chicken cubes on a skewer with peppers and onions, served on a bed of rice
- Escalope of Chicken** £13.25
Chicken fillet deep fried bread crumbed with béchamel sauce topped with cheddar cheese

Pork dishes

- Pork a la crème** £13.25
Medallions of pork fillet cooked in a white wine mushroom onion & cream sauce
- Sweetened pork** £13.75
Medallions of pork fillet cooked in a French mustard white wine and apple cream sauce
- Pork Stroganoff** £12.95
Strips of Pork fillet, cooked in wholegrain mustard, red wine cream sauce, seasoned with rosemary & paprika

Lamb Dishes

- Lamb chops** £13.25
Trio of lamb chops char grilled in minted gravy
- Lamb shank** £13.50
A prime lamb shank oven roasted on a bed of mash with redcurrant gravy

All the above dishes served with chef's selection of fresh vegetables and potatoes

Pasta Dishes

- Rigatoni Baslìco (v)** £9.95
Penne pasta tubes cooked in onions, white wine, garlic, sun dried tomatoes, olives basil & olive oil
- Pasta pescatora** £9.95
Pasta shells with a combination of seafood with fennel onions & garlic in a cream sauce

From The Grill

10 oz Sirloin Steak	£13.75
<i>Served with grilled Tomato, Mushrooms & homemade chips</i>	
10 oz Fillet steak	£16.95
<i>Served with grilled tomato, Mushrooms & homemade chips</i>	
16 oz T Bone steak	£16.95
<i>Served with grilled tomato, mushrooms & homemade chips</i>	
Mixed Grill	£15.95
<i>Steak, lamb chop, gammon, chicken, sausage black pudding & fried egg</i>	
<i>Served with grilled tomato, mushrooms & homemade chips</i>	

Seafood dishes

Cajun Salmon	£11.75
<i>Oven baked salmon steak seasoned with Cajun Served with Mediterranean vegetables and sauté potatoes</i>	
Seafood Thermidor	£11.95
<i>Selection of seafood cooked in a creamy sauce topped with cheddar Cheese served in a ring of rice</i>	
Sea Bass	£11.75
<i>Grilled fillet of sea bass Served with sautéed potatoes & baby tomatoes</i>	
Dover sole	£POA
<i>Grilled in a chive butter glaze, Served on or off the bone, with sautéed chive potatoes and mixed salad</i>	
Monk fish	£12.95
<i>Grilled with herb butter served with sautéed potatoes</i>	

Sizzlers

Chicken in Szechuan sauce	£11.95
<i>Strips of chicken & mixed vegetables cooked in Szechuan sauce served on a sizzling platter</i>	
Beef in black bean sauce	£11.95
<i>Strips of beef & mixed vegetables cooked in a black bean sauce served on a sizzling platter</i>	
Vegetable stir fry (v)	£9.95
<i>Sizzling vegetables stir-fried in plum sauce</i>	
Sweet & sour chicken	£11.95
<i>Strips of chicken cooked with mixed peppers & onions in a sweet & sour sauce served with rice</i>	
Duck stir fry	£11.95
<i>Pieces of duck breast cooked with Mediterranean vegetables in a plum sauce</i>	

Side orders

Homemade chips	£1.95
Onion rings	£1.95
Mixed salad	£2.50
Sauces to accompany your dish £1.95	
Pepper, Diane, Stilton, Garlic,	

Dessert Selection

Sticky toffee pudding		£4.25
<i>Served with toffee sauce & ice cream</i>		
Cheesecake		£4.25
<i>With Whipped Cream,</i>		
Banoffee pie		£4.50
<i>Banana & toffee feast topped with meringue</i>		
Chocolate torte		£4.25
<i>Rich chocolate truffle served with crème fraîche & hazelnut tuille</i>		
Carrot cake		£4.25
<i>Served with a white mousse</i>		
Fresh Fruit Salad		£4.25
<i>Served with Cream or Ice Cream</i>		
Iced parfait		£4.50
<i>Served with Fruit coulis</i>		
Mixed Natural Ice Cream Selection	2 Scoops	£3.95
	3 Scoops	£4.95
<i>(Vanilla, Rum 'n' Raisin, Pistachio or Chocolate Chunks)</i>		
Cheese Board		£5.95
<i>A platter of Stilton, cheddar, wensledale, Brie & Austrian smoked Cheeses with apple grapes celery and biscuits</i>		

Tea	£1.75
Coffee	£1.95
Speciality coffees	£3.95
<i>Irish, calypso, French, Jamaican,</i>	

Please Refrain from Using Your Mobile In The Restaurant

Please note all our dishes are freshly prepared and are of a seasonal nature, our dedicated kitchen staff take extreme care and pride to satisfy your requirements, this means that on some occasions the wait will be a little longer but the finished product to perfection.

If you have a special dish or any dietary requirements please do not hesitate to speak to the restaurant manager