

MAINS

Duck Breast

Tender pan fried duck breast, served with dauphinois potato, asparagus, caramelised red cabbage & red wine jus

18.95

Oven Baked Salmon

Scottish salmon fillet served with dauphinois potato, asparagus & hollandaise sauce

17.95

Truffle Mushroom Papadelle Pasta

Creamy thick tagliatelle pasta, rich porcini mushrooms infused black truffle & sliced garlic bread

14.95

Calves Liver & Bacon

Pan-seared liver with crisped bacon paired with rich gravy, seasonal veg and mash potato

16.95

Butter Chicken Curry

Diced marinated chicken breast served with jasmine rice & naan

14.45

Chicken Ceaser Salad

Crisp sliced romain lettuce, hand mixed with salad dressing & mayo, served with crispy fried chicken and croutons

13.95

Wild Sea Bass

Marinated in a lemon butter glaze, side of parsley sauce, cream spinach and dauphinois potato

17.95

Hunters Chicken Breast

Tender succulent chicken breast, smokey barbecue sauce, crowned by melted cheddar with fries and onion rings

13.95

STEAKS

SIRLOIN

Tender & succulent steak with a strip of juicy seared fat 10oz

23.95

RIBEYE

Delicately marbled throughout for superb, full-bodied smokey flavour 10oz

21.95

GARLIC BUTTER MINUTE STREAK

Thin sliced steak gridled with rich garlic butter

12.95

SIRLOIN BAGGUETTE

Sirloin medallions, with fresh warm french bagguette served with butter and peppercorn sauce

13.95

BURGERS

Wagyu or Angus Beef

Soft delicate Japanese meat / Smokey aberdeen beef with darker tones

12.95

Crispy Fried Chicken

Breaded fried chicken breast with sliced romain lettuce & mayo

10.95

Roasted Chicken Sweet-Pepper

Succulent roasted breast with melted cheddar, sweet red pepper chutney & mayo

11.95

Pork Chilli-Cheese

Juicy pork infused with chilli, cheese & mayo

10.95