

# STARTERS

<b>Baby Calamari</b>	<b>£12.50</b>
Pan fried with spring onion, ginger, coriander, red chillies and soya sauce	
<b>Linguini with Garlic Prawns</b>	<b>£15.50</b>
Garlic prawns tossed with shallots, red and yellow cherry tomatoes and white wine	
<b>Prawn and Avocado Cocktail</b>	<b>£14.50</b>
Mediterranean prawns served with fresh avocado and thousand island dressing	
<b>Oak Smoked Scottish Salmon</b>	<b>£14.50</b>
With baby capers and dill dressing	
<b>Seared Medallion of Scotch Fillet</b>	<b>£17.50</b>
With a baby salad, tossed with a pommery mustard dressing	

# MEAT

All Steaks are 28 day dry-aged Aberdeen Angus and come served with glazed vine cherry tomatoes

A choice of Bearnaise, red wine, mushroom or green peppercorn sauce: £3.95

‘Surf It’ by adding three grilled Tiger prawns: £7.75

<b>335g (12oz.) Sirloin Steak*</b>	<b>£29.75</b>
<b>335g (12oz.) Ribeye Steak*</b>	<b>£34.50</b>
<b>252g (9oz.) Centre Cut Fillet Steak*</b>	<b>£39.50</b>



<b>Papillon Steak</b>	<b>£39.50</b>
<b>252g (9oz.)</b> Butterfly Fillet Steak on a wild mushroom and Boursin cheese sauce	

<b>112g (4oz.) Steak Frites</b>	<b>£18.50</b>
Sirloin Steak served with skinny fries, grilled tomato and a fried egg	
<b>224g (8oz.) Aberdeen Angus Beef Burger</b>	<b>£14.75</b>
In a toasted bun with fries, baby salad and a choice of toppings: red onion chutney, smoked applewood cheese or pancetta bacon	
<b>Best end (Rack) of English Lamb</b>	<b>£34.50</b>
Served with sweet potato mash or crushed minted new potatoes	

Before ordering please inform your server if you have special requirements concerning food and drink allergies and intolerances.

A £2 cover charge and a discretionary 15% service charge will be added to your bill.

# SEAFOOD

All our fish is from sustainable sources

<b>North Atlantic Cod served as</b>	
<b>Fish and Chips with mushy peas</b>	<b>£21.50</b>
<b>or</b>	
<b>Grilled with a caper sauce</b>	<b>£18.75</b>
<b>Fish of the Day</b>	<b>M/P</b>
Ask your server for details	

# POULTRY

<b>Free Range breast of Chicken</b>	<b>£17.50</b>
Filled with Brie, herbs and wrapped in pancetta bacon	

<b>SIDES</b>	<b>£6.00</b>
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<b>Potatoes (new) sautéed or boiled</b>	<b>Garden peas</b>
<b>Creamy mashed potatoes</b>	<b>Mixed salad</b>
<b>Sweet potatoes sautéed or mashed</b>	<b>Spinach steamed or creamed</b>
<b>Fresh cut, chunky or stringy chips</b>	<b>Baby Carrots</b>
<b>Selection of mixed vegetables</b>	<b>Pilau Rice</b>
<b>Steamed Broccoli</b>	<b>Button Mushrooms</b>

# DESSERTS

<b>Crème Brûlée</b>	<b>£7.50</b>
Traditionally served with a strawberry puree	
<b>Strawberries and Cream/Ice Cream</b>	<b>£7.50</b>
<b>Warm Chocolate Fondant with Vanilla Ice Cream</b>	<b>£8.95</b>
<b>Exotic Peeled Fruit</b>	<b>£16.50</b>
<b>Selection of English and Continental Cheeses, Fruits &amp; Biscuits</b>	<b>For One £10.00</b>
	<b>For Two £18.75</b>

Vegan and Vegetarian items available, please ask your server for details.

There is no admission charge when dining subject to the purchase of a main course and either a starter or a dessert.

Monday – Saturday: 9.00pm – 3.00am