

All items on this Menu are freshly prepared in House with the finest ingredients by Steve Willets and His Brigade of Chefs

STARTERS

MONKFISH & SALMON ICEBARS £ 5.50
Boneless Chunks Skewered with Fresh Red Onion, Pepper & Vine Ripened Cherry Tomatoes served with Fresh Lime Coriander Dressing

SOUP OF THE DAY (V) £ 3.25
Freshly Made in House by our Chef served with Bread Rolls

TRICOLORE (V) £ 4.50
Buffalo Mozzarella, Sliced Tomato & Fresh Basil Stacked & served with Diced Red Onion, Lemon Infused Olive Oil & Balsamic, served with Ciabatta Slices

BIRRWORTH PÂTE £ 3.95
World Famous Birrworth Pâte with Ciabatta Slices on Mixed Leaves served with Red Onion Marmalade

MAJUBI MELON (V) £ 3.50
Our Fresh Galia Melon, Filled with Melon Balls Marmalade in Malibu Syrup & topped with Lemon Sorbet

GARLIC MUSHROOMS (V) £ 3.95
Sautéed Mushrooms, Onion, Fresh Thyme & Garlic Reduced with Cream & Finished with Fresh Chopped Parsley, served with Fresh Ciabatta Slices

SMOKED SALMON ROSES £ 5.50
Finest Scottish Smoked Salmon Shopped into Rose Heads Garnished with Fresh Dill, served on Mixed Leaves

FRESH ASPARAGUS SPEARS (V) £ 3.50
Tossed in Olive Oil, served with Cracked Black Pepper & Lemon Dressing

AVOCADO & CRAB SALAD £ 4.95
Frieded Claw Meat topped with Classic Mary Rose Sauce set on a base of Diced Avocado

THAI CHICKEN £ 4.50
Chicken Filler Marinated in Fresh Coriander, Green Chilli, Spring Onion, Ginger, Garlic & Lime served with Mango Chutney Dip

GARLIC PRAMS £ 5.50
De-shelled Tiger Prawns Pan Fried in Garlic Butter & served with a Tribble of Saffron Infused Basmati Rice

MAINS

DUCK & WILD RICE SALAD £ 11.95
Classic Dish of Duck a la Orange with Wild Rice Salad Combining Snap Peas, Apricots, Pine kernels & Sweet Orange Dressing

SPRING LAMB £ 14.95
Two 4oz Rosette of Lamb Simply served on a Rosemary & Thyme Roast Potato with Light Jus

MEDALLION TRIO £ 19.95
A Selection of 3 Cuts, Beef Filet on Onion Purée, Lamb Rosette on Rosemary & Thyme Rosil, & Rok Filet on Caramelised Apple & Sage Compote with a side of Madrilac Jus

REGENCY CHICKEN £ 9.95
Boneless Chicken Pieces sautéed with Shallots, Thyme, Mushrooms & Bacon Lardons, De-glazed with White Wine then Cream & Finished with Fresh Parsley

PORK LOIN £ 10.95
Stuffed with Caramelised Apples & Sage Farinbeed in Cavendos & served with a Cider Sauce Reduction

GREEN THAI KING PRAWN CURRY £ 12.95
King Prawns Marinated in Shallots, Garlic, Ginger, Lime, Spring Onion, Green Chillies & Fresh Coriander, Pan Fried, De-glazed with White Wine and Cream, served with a timble of Bernali Rice

CAUVES LIVER £ 9.95
Pan Fried Caves Liver, Bacon Lardons & Red Onion, De-glazed with Finest Aged Balsamic and served with Cocotte Potato.

CLASSIC CAESAR SALAD £3.75 / £7.95
Crisp Cos lettuce topped with Oven Baked Croutons, Anchovies, Cucumber, Fresh Parmesan & Caesar Dressing

FARFALLE WITH COURGETTE RIBBONS (V) £ 7.95
Pasta Bows Cooked with a Lemon Cream & Garlic Sauce with Courgette Ribbons Topped with Fresh Parmesan

THAI CHICKEN SALAD £ 7.95
Chicken Filler Marinated in Fresh Coriander, Green Chilli, Spring Onion, Ginger, Pepper, Garlic & Lime, served in a large bowl of Fresh Sliced Leaves, Tomatoes, Cucumber, Red Onion, Peppers & Mango Chutney Dip

LAYERED AUBERGINE BAKE (V) £ 7.95
Aubergine Slices Pan Fried in Fresh Garlic & Layered with Fresh Beef Tomato, Buffalo Mozzarella, & Garlic topped with Fresh Parmesan & Oven Baked

SMOKED SALMON PASTA £ 7.95
Smoked salmon with Shallots, Fresh Dill in a Creamy Sauce with Penne Pasta

GREEK SALAD (V) £ 7.95
Diced Feta, Olives Fresh Oregano served in a Large Bowl of Fresh Sliced leaves, Diced Cucumber, Diced Onion, Peppers & Vinaigrette

HOMEMADE VEGETABLE LASAGNE (V) £ 7.95
Aubergine, Courgette, Onion, Tomatoes, Oregano & Basil, Layered with lasagne Sheets, Ricotta, Cream, & Parmesan, topped with Grated Cheddar

VEGETARIAN, PASTA AND SALADS

GRILLS

We take our steaks as seriously as you do. That's why they are carefully sourced from selected Scottish Highland farms then are matured on the bone for 28 days. You'll soon know why the flavour and texture say it all. Chopped to your liking and served with grilled tomato and sautéed butter mushrooms.

RIB-EYE STEAK (12oz*) £13.50
T-BONE STEAK (16oz*) £16.50
FILLET STEAK (8oz*) £16.50
SIRLOIN STEAK (12oz*) £14.50

* All steaks approximate weight before cooking

Our sauces:

Diane
Au poivre
Green Peppercorn

FISH SPECIALITIES

A selection of fresh fish specialities and catches of the day are available from our fish board. A real treat!

All our dishes are served with vegetables and potatoes of the day

A LA CARTE DESSERTS

SUMMER PUDDING £ 3.25
Classic Dish with Fresh Berries served with Double Cream

TARTLET AU CHOCOLAT £ 3.25
A Sweet Tartlette Base Filled with Creme Choccolate

LEMON MERINGUE PIE £ 3.25
Sweet Pastry Base Filled with Lemon Curd & topped with Creamy Meringue

HOMEMADE ICE CREAM £ 3.25
Ice Cream of the Day

FRUIT PAVALOVA £ 3.25
Meringue Base Filled with Diced Kiwi & Strawberries

FRUIT TERRINE £ 3.25
Filed full of Fresh Strawberries, Blackberries & Raspberries encased in Raspberry Jelly

CHEESE & BISCUITS £ 3.25
A fine selection of Cheeses served with a variety of biscuits

We Recommend Muscat & Hara Dessert Wine to compliment your selection of Desserts for \$5.60 per 125ml

175ml 250ml Bottle

● WHITE

ROPITEAU LEMAGE			
SAUVIGNON BLANC	\$2.65	\$3.60	\$10.25
Delicious gooseberry notes and a crisp, dry finish.			
PIESPORTER MICHELSBERG	\$2.45	\$3.30	\$12.25
A light, crisp elegant white wine with a pleasing fruit acidity.			
PINOT GRIGIO DELLE			
VENEZIE SARTORI	\$3.75	\$5.00	\$14.75
Zingy & fresh with a tongue tingling acidity. The perfect aperitif.			
CHARLIS ROPITEAU			\$18.95
Ripe apples and brioche flavours elegantly dry with delicate, mineral notes.			
SANCERRE 'LA TERRE DES ANGES'			\$19.50
Great depth, typical of vines grown on flint soil.			
MONTANA SAUVIGNON BLANC	\$4.05	\$5.60	\$16.50
Well-defined herbaceous aroma, capsicum and green fruit notes. Dry with a refreshing finish.			
CAMPO VIEJA VIRURA	\$3.55	\$4.55	\$13.95
A modern style white Rioja with exotic fruit flavours.			
MOONDARRA SEMILLON			
CHARDONNAY	\$3.65	\$4.65	\$14.95
Lemony, Semillon and apple chardonnay give this clean crisp, fruitly wine immediate appeal.			
CONO SUR ORGANIC			
CHARDONNAY	\$4.00	\$5.50	\$15.95
Delicately structured with balanced, crisp and refreshing balance.			

● ROSE

WHITE GRENAICHE GALLO			
FAMILY VINEYARDS	\$3.25	\$4.75	\$12.95
A medium-sweet, bushy wine that is bursting with Strawberry and summer berry fruit.			
PINOT GRIGIO BUSH	\$3.30	\$4.40	\$13.50
Crisp clean summer fruit flavours on the palate and a style that sits slightly sweeter on the side of dry.			

● RED

ROPITEAU LEMAGE MERLOT	\$2.65	\$3.60	\$10.25
Supple, spicy character with lots of summer fruits.			
MONTEFULCIANO D'ARRIZZO			
'CERRILLI'	\$3.10	\$4.10	\$11.95
A delicious, generous red, full of soft ripe juicy fruit. Fragrant & warming.			
ROJA CAMPO VIEJO CRUZANA	\$4.30	\$5.70	\$16.95
Ruby red in colour with sweet cherry aromas and silky, oaky flavours. Light, smooth velvety texture.			
MOONDARRA SHIRAZ	\$3.40	\$4.45	\$13.25
A rich, spicy mouthful of ripe plums and bramble. Fruits – soft, rich and warm in style and finish. Silver medal winner.			
WOLF BASS EAGLEHAWK MERLOT	\$3.50	\$4.90	\$14.00
A Merlot character of plum and red berries on the nose and palate, typically soft and easy drinking.			
FLEURIE ROPITEAU			\$22.95
Silky texture with ripe raspberry and vanilla spice aromas. Sweet, rich, fruit extraction with and elegant finish.			
CHATEAU TESSIER GRAND CRU			\$24.00
A wealth of intense, plummy fruit develops with deep rich succulence on the palate. A beautiful balance of elegance and vitality.			
CHATEAUNEUF DU PAPE 'LE PALAIS DES PAPES'			\$19.95
The high percentage of Grenache makes soft, early ripening wine. Some enticing spice and a velvet finish.			
DANCING BULL ZINFANDEL	\$4.00	\$5.50	\$15.95
Lots of ripe dark fruit flavours, complemented by bright raspberry and strawberry notes, black pepper and vanilla adding complexity.			
BEAUNE TER CRU			\$27.50
Superb red berry fruit aromas with complex flavours in this full-bodied red burgundy.			
BROWN BROTHERS LATE HARVEST			
ORANGE MUSCAT & FLORA	\$4.50	\$11.95	
	125ml	375ml bottle	
A fragrant nose, rich mouth filling palate and a clean, fresh finish. Lusciously sweet with balancing acidity.			

● DESSERT

● CHAMPAGNE

CHAMPAGNE BY THE GLASS			
MOET ET CHANDON BRUT IMPERIAL (125ml)			\$5.25
CHAMPAGNE BY THE BOTTLE:			
MOET ET CHANDON BRUT IMPERIAL			\$29.95
Delicately wines with vine and lime blossom aromas. The palate is well balanced and shows finesse.			
MAGNUM			\$59.95
MOET ET CHANDON BRUT IMPERIAL NV			\$59.95
VEUVE CLICQUOT YELLOW LABEL BRUT			\$32.50
Full bodied, rich and fruitly with great elegance and a delightful long finish.			
ROSE CHAMPAGNE			
MOET ET CHANDON BRUT ROSE			\$37.50
A vibrant scent of ripe red fruits leads onto a palate brimming with wild strawberries, delicate and long.			
VINTAGE CHAMPAGNE			
MOET ET CHANDON			\$47.00
Succulent fruit expand into a firm crisp flavour with a subtle, yet invigorating freshness.			
VEUVE CLICQUOT			\$48.00
This is a classic vintage champagne superbly made, complex, fruitly, full of style.			
PRESTIGE CUVES			
DOM PERIGNON			\$90.00
The flag ship wine from the house of Moët et Chandon. Rich, full flavoured, with great elegance and style.			
KRUG GRANDE CUVÉE			\$125.00
Rich, seductive discily bouquet with a fine mousse and complex flavour.			
LINDAUR SPARKLING ROSE			\$17.95
Pale pink and just off dry, fresh fruit flavours finished with a pleasant natural acidity. IWSC bronze award.			
CAVA			
PERE VENTURA			\$15.95
Fresh, clean and fruitly with great bubbles and refreshing acidity.			

● SPARKLING