

All Items on this Menu are freshly prepared in House with the Finest Ingredients By Steve Willefts and His Brigade

- STARTERS**
- **SOUP OF THE DAY** £3.50
Freshly Prepared Homemade Soup served with Bread Rolls
- SALMON & MONKFISH KEBABS** £6.00
With Cherry Tomatoes and Red Onion on Dressed Mixed Leaves
- SHREDDED DUCK SALAD** £5.00
Pan Fried Shredded Duck served with Orange and Walnut Salad
- ASPARAGUS & SHALLOT TARTLET** £4.50
Homemade Tart with Sautéed Shallots, Asparagus, Cream, Parmesan, Eggs & Chives in a Rich Pastry Case, served with a Spicy Tomato Salsa
- KING PRAWNS** £6.50
King Prawns Set on Marie Rose Sauce with Salmon Caviar & Parsley served with Fresh Lemon
- BRIXWORTH PÂTE** £4.00
Locally produced Chicken and Pork Liver Pâté with Port and Brandy served on Mixed Leaves with Cumberland Sauce and Ciabatta
- CAPRESE** £4.00
Buffalo Mozzarella, Sliced Tomato & Fresh Basil with Extra Virgin Olive Oil & Balsamic Droplets served with Ciabatta
- CRAB TIAN** £5.50
Fresh King Crab Meat on Top of Dressed Shredded Cucumber & Carrot served with Lemon & Cracked Black Pepper Dressing
- GOATS CHEESE SALAD** £4.50
Gratinated Goats Cheese served on a Freshly Dressed Watercress Salad with Raspberry Vinaigrette

- MAINS**
- **PORK TENDERLOIN WITH PROSCIUITTO HAM** £10.50
Oven Baked Tenderloin of Pork Wrapped with Prosciutto and Gently Pan Fried served with Sauce Chasseur
- 'REGENT' TORNADOS ROSSINI** £17.50
Aberdeen Angus Fillet topped with Brixworth pâté on a Chargrilled Crouton with Madeira & Shallot Sauce
- RACK OF LAMB** £13.50
Pink Roasted & Accompanied by a Classic Red Wine Jus
- CLASSIC BEEF WELLINGTON** £17.50
Seared Fillet of Aberdeen Angus topped with a Duxelle of Mushrooms, Wrapped in Puff Pastry and baked until Golden Brown, accompanied by a Port and Cranberry Sauce
- LAMB PICCATA** £11.50
Pan Fried Fillet of Lamb served with a light Garlic, Mushroom & Rosemary Jus

- CHICKEN SUPREME** £10.50
Fillet of Chicken Glazed with Lemon, Honey and Cracked Black Pepper

- DUCK BREAST** £12.00
Breast of Gressingham Duck served Pink, Flambéed with a Kirsch and Black Cherry Sauce

All Dishes are served with Fresh Vegetables and Potatoes of the Day with our Compliments

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

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FISH SPECIALITIES

- 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. Chargrilled to your liking and served with grilled tomato and sautéed button mushrooms.

- T-BONE STEAK (16oz*)** £17.50
SIRLOIN STEAK (12oz*) £15.00
RIB-EYE STEAK (10oz*) £13.50
FILLET STEAK (8oz*) £17.00

* All steaks approximate weight before cooking

Sauces served with our Compliments:

- Diane** (Mustard, Onion, White Wine & Brandy with Cream)
Au Poivre (Cracked Black Pepper, Brandy, Red Wine & Cream)
Madagascar Green Peppercorn (Green Peppercorn, Onion, Red Wine & Cream)
Béarnaise (Classic Hollandaise with Tarragon and Balsamic)

All Dishes are served with Fresh Vegetables and Potatoes of the Day with our Compliments

- Vegetarian, Pasta & Salads All at £8.50

- TEMPURA MUSHROOMS (V)**
Finest Wild Mushrooms in a Tempura Batter served on a Fresh Watercress Salad with Honey & Soy Dressing

- SPAGHETTI 'AFFUMATICO'**
Spaghetti with a Bell Pepper, Scottish Oak Smoked Salmon and Cream Sauce with Chives

- AUBERGINE BAKE (V)**
Sliced Aubergine Pan Fried with Garlic Layered with Tomato and Basil, topped with Mozzarella and Oven Baked

- CRISPY CHICKEN SALAD**
Served on a Bed of Diced Peaches, Cos Lettuce and Honey Mustard Dressing

- CLASSIC CAESAR SALAD**
Cos Lettuce Leaves with Classic Caesar Dressing, Anchovies, Oven Baked Croutons with Fresh Parmesan Shavings & Ciabatta

- SPRING ROLLS (V)**
Crispy Vegetable Spring Rolls Deep Fried served with Plum Sauce

- ASPARAGUS & SHALLOT TARTLETS (V)**
Two Homemade Tarts with Sautéed Shallots, Asparagus, Cream, Parmesan, Eggs & Chives in a Rich Pastry Case, served with a Spicy Tomato Salsa

- Homemade Desserts at £3.50

- VANILLA CRÈME BRULÉ**
Classic French Egg Based Dessert with Caramelized Sugar Crust

- CHOCOLATE TROPICAL TART**
Baked Chocolate Tart with Banana and Coconut Dressed with Passion Fruit

- CASSIS POACHED PEAR**
Dessert Pears Slowly Poached in Blackcurrant, Cinnamon and Vanilla served with Vanilla Ice Cream

- OLD ENGLISH FRUIT FOOL**
Mixture of Fruit Puree, Cream & Custard with Chunks of Fruit of the Day (Ask Server for Today's Choice)

- HONEY POT ICE CREAM**
Vanilla and Toffee Ice Cream topped with Caramelized Pecan Nuts

- BREAD AND BUTTER PUDDING**
Layered Bread and Butter with Cinnamon, Nutmeg and Sultanas, Soaked in Anglaise and Topped with Apricot Jam. Served with Custard or Fresh Cream

- OUR OWN HOMEMADE ICE CREAM SELECTION**
Served with Pompadour Fan Wafer

- RAINBOW SORBET**
A Refreshing end to your Meal, Layers of Raspberry, Lemon and Orange Sorbets

- A SELECTION OF CHEESE & BISCUITS**
Cheddar, Stilton & Brie served with Grapes, Celery & Savoury Biscuits

A LA CARTE DESSERTS



REFRESHING WHITES 175ml 250ml Bottle

- **ROTHEAU LEMAGE SAUVIGNON BLANC** \$2.75 \$3.75 \$11.00
Delicious gooseberry notes a crisp, dry finish.
- **PIESTORFER MICHELSBERG** \$3.25 \$4.35 \$12.95
A light, crisp and fruitily white wine.

CAPE PROMISE CHENIN BLANC \$3.25 \$4.35 \$12.95
Refreshing ripe melon and citrus fruit with a lively and clean finish

PINOT GRIGIO DELLE VENEZIE SARORI \$3.75 \$5.00 \$13.95
Zingy & fresh with a tongue tingling acidity. The perfect aperitif.

ELEGANT WHITES

CAMPO VIEIA VIRURA \$3.75 \$5.00 \$14.95
A modern style white Rioja with exotic fruit flavours.

MOONDARRA SEMILLON CHARDONNAY \$3.75 \$5.00 \$14.95
Lemony Semillon and apple chardonnay give this clean crisp, fully wine immediate appeal.

MONTANA SAUVIGNON BLANC \$16.95
Well-defined herbaceous aroma, capsicum and green fruit notes. Dry with a refreshing finish.

CHARLIS ROTHEAU \$21.95
Ripe apples and bricche flavours elegantly dry with delicate, mineral notes.

FULL FLOAVOURED WHITES

MCGUIGAN BLACK LABEL CHARDONNAY \$16.95
Delicately structured and gently cooled white wine with balanced, crisp tropical fruit flavours.

POUILLY FUISSE \$24.95
The wine shows a green gold colour and delicate aromas that are disarmingly seductive.

ROSÉ WINES

- **WHITE GRENACHE GALLO FAMILY VINEYARDS** \$3.50 \$4.65 \$13.95
A medium sweet blush wine that is bursting with strawberry and summer berry fruit.

PINOT GRIGIO BLUSH \$3.75 \$5.00 \$14.95
Crisp clean summer fruit flavours on the palate and a style that sits slightly sweeter on the side of dry.

NEDERBURG ROSE \$15.95
Pale pink and just off dry, fresh fruit flavours finished with a pleasant natural acidity.

BARON GASSNER ROSE \$16.95
A lovely rose from the Povenca. A nose of wild strawberries and subtle flavours of dark berry fruit

LIGHT AND SOFT REDS

- **ROTHEAU LEMAGE MERLOT** \$2.75 \$3.75 \$11.00
Subtle, spicy character with lots of summer fruits.
- **MONTIPULCIANO D'ABRUZZO CERRULLI** \$3.25 \$4.35 \$12.95
A delicious, generous red, full of soft ripe juicy fruit. Fragrant & warming.

WOLF BASS FAELEHAWK MERLOT \$3.75 \$5.00 \$13.95
A Merlot character of plum and red berries on the nose and palate, typically soft and easy drinking.

ELEGANT AND FRUITY REDS

PINOTAGE NEDERBERG \$14.95
Silky texture with ripe raspberry and vanilla spice aromas. Sweet, rich, full extraction with an elegant finish.

RIJKA CAMPO VIELO CRANZA \$4.25 \$5.65 \$16.95
Ruby red in colour with sweet cherry aromas and silky oaky flavours. Light, smooth velvety texture.

MCGUIGAN BLACK LABEL MERLOT \$16.95
Stylish red wine with flavours of raspberries, cherries and plums, balanced with caramel and vanilla notes.

FULL FLOAVOURED REDS

MOONDARRA SHIRAZ \$3.75 \$5.00 \$14.95
A rich, spicy mouthful of ripe plums and bramble fruits – soft, rich and warm in style and finish. Silver medal winner.

DANCSING BULL ZINFANDEL \$16.95
Lots of ripe dark fruit flavours, complemented by raspberry and strawberry notes, black pepper and vanilla adding complexity.

RANCHO ZABACO ZINFANDEL \$17.95
Our grapes are hand selected. The wine is exuberantly robust and full of spice. Zin lovers smile politely and say 'Wow!'

CHATEAUNEUF DU PAPE 'ROUGE' \$22.95
High fruit concentration, dark and inviting. Full round and complete with superb balance and the typical, slightly earthy style.

DESSERT WINE

- **LATE HARVEST ORANGE MUSCAT & HONEY (375ML BOTTLE)** \$3.95 \$11.95
A fragrant nose rich moutin filling palate and a clean fresh finish. Lusciously sweet with balancing acidity. Masterpiece of Brown Brothers

CHAMPAGNES 125ml Bottle

- **MOET ET CHANDON BRUT IMPERIAL** \$5.25 \$29.95
Delicately vinous with wine and lime blossom aromas. The palate is well balanced and shows finesse.

MOET ET CHANDON BRUT IMPERIAL - MAGNUM \$89.95
The ideal bottle for your special party.

VEUVE CLICQUOT YELLOW LABEL BRUT \$32.50
Full bodied, rich and fruitily with great elegance and a delightful long finish.

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 1999 \$47.00
Succulent fruit expand into a firm crisp flavour with a subtle, yet invigorating freshness.

VEUVE CLICQUOT 1999 \$48.00
This is classic vintage champagne superbly made, complex, fully, full of style.

PRESTIGE CUVES

DOM PERIGNON 1998 \$90.00
The flag ship wine from the house of Moët et Chandon. Rich, full flavoured, with great elegance and style.

KRUG GRANDE CUVEE \$125.00
Rich, seductive discifully bouquet with a fine mousse and complex flavour.

SPARKLING WINE

CAVA PERE VENTURA \$16.95
Fresh, clean and fruitily with great bubbles and refreshing acidity.

