

Restaurant Menu

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please ask your server before ordering if you have any particular allergy or requirement. All items are subject to availability

STARTERS

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| Homemade Soup of the Day with Crusty Bread Roll | £5.50 |
| Lemon and Fennel Risotto Topped with Rocket and Balsamic Glaze | £5.50 |
| Haggis Neeps and Tatties with a Whisky Cream Sauce | £5.95 |
| Meatballs Cooked in a Rich Tomato and Chilli Sauce with a Garlic Crostini | £5.95 |
| Deep Fried Breaded Mushrooms Stuffed with Mozzarella Garlic and Parsley Served with Garlic Butter | £5.50 |
| American Style Hot Chicken Wings Served with a Stilton Mayonnaise Dip | £5.95 |
| King Prawns and Salmon with Red Peppers, Onion, Chilli and Lime Butter | £8.95 |

CLASSIC MAINS

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| Homemade Battered Cod with Hand Cut Chips, Mushy Peas and Tartare Sauce | £9.95 |
| Cumberland Sausage and Mash Potato Served with Onion Gravy | £8.95 |
| Chorizo Smoked Bacon and Broad Bean Risotto Served with Rocket and Balsamic Glaze | £10.50 |
| Baked Lasagne Topped with Mozzarella Cheese and Served with a House Salad and Garlic Bread | £9.95 |
| Gammon Steak with Two Fried Eggs and Hand Cut Chips | £9.95 |
| Braised Beef and Shallot Pie with Hand Cut Chips | £10.95 |
| Spaghetti Carbonara Onions and Bacon in a Creamy Sauce | £8.95 |
| Prawn Linguine with Chorizo in a Chilli, Garlic and Tomato Sauce | £10.95 |
| Tagliatelle with Green Pesto, Mushrooms and Red Onions | £8.95 |

CHEF'S SPECIAL MAINS

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| Pan Fried Breast of Chicken Sat on a Bed of Lemon and Rosemary Crushed Potatoes Served with a Madeira Jus | £13.95 |
| Roast Lamb Rump with Winter Greens Baby Fondant Potato and a Port and Redcurrant Sauce | £16.95 |
| Char Grilled Pork Loin Steak with Sweet Potato Dauphinoise and Smothered in a Shallot Cream Sauce | £16.95 |
| Oven Baked Smoked Haddock Stuffed with Mushrooms and Tarragon Served on a Bed of Chunky Tomato Ratatouille | £13.95 |
| Lime and Ginger Marinated Salmon Served with a Pak Choi Stir Fry | £15.95 |
| Beetroot and Stilton Filo Pastry Parcel with a Timbale of Spiced Cous Cous and a Tomato Basil Sauce | £11.95 |
| Butternut Squash Spinach and Ricotta Lasagne with Garlic Bread | £9.95 |

BURGERS

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| BBQ Pulled Pork Tower with American Slaw in a Focaccia Bun and BBQ Dip | £10.95 |
| 8oz Beef Burger Topped with Smoked Bacon and Smoked Cheese with Garlic Dip | £10.95 |
| Classic 8oz Beef Burger Topped with Fried Onions and Mushrooms Served with Burger relish and Mayonnaise | £9.95 |
| Breaded Chicken Burger Topped with Bacon Cheddar Cheese and BBQ Sauce Served with Salsa Dip | £9.95 |
| Breaded Vegetable Burger with Tomato Salsa | £9.95 |
| <i>All Served in a Focaccia Bun with Iceberg Lettuce and Hand Cut Chips</i> | |

FINEST STEAKS

Choose your steak

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| 8oz Sirloin Steak | £19.95 |
| 8oz Rump Steak | £17.95 |
| Crown and Mitre Mixed Grill: Steak, Cajun Chicken, Cumberland Sausage, Gammon, Haggis and Fried Egg | £21.50 |
| <i>Served with Hand Cut Chips, Mushrooms, Homemade Onion Rings, Cherry Tomatoes and Fresh Salad</i> | |
| <i>Add a Sauce for an Extra</i> | £2.50 |
| Peppercorn, Diane, Stilton, Wholegrain Mustard | |

SALADS

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| Salmon Niçoise Salad with New Potatoes, Green Beans, Cherry Tomatoes and Black Olives | £10.50 |
| Grilled Halloumi on a Salad of Rocket, Watercress and Spinach with Orange Segments Toasted Walnuts and Mint Drizzled with White Wine Vinaigrette | £10.50 |
| Char Grilled Chicken & Bacon Salad with Lettuce Caesar Dressing & Herb Crouton | £10.50 |

SIDE ORDERS

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| Each | £2.50 |
| Onion Rings, Hand Cut Chips, Curly Fries, Mashed Potato, Chef's Vegetables, Fresh Mixed Salad, Garlic Bread | |

DESSERTS

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| Baileys Crème Brulee with Shortbread and Ice Cream | £6.95 |
| Chocolate Brownie Square with Crème Anglaise | £5.95 |
| Homemade Oreo Cheesecake with Chocolate Sauce | £5.95 |
| Orange and Amaretto Torte with Fruit Coulis | £5.95 |
| Banana Fudge Sundae with Ice Cream, Nuts, Banana, Chocolate Sauce, Toffee Sauce, and Whipped Cream | £5.95 |
| Selection of Cheese; Stilton, Brie, Cheddar, with Chutney, Grapes, Celery and Biscuits | £6.95 |

Wine List

| | 175ml | 250ml | Bottle | | 175ml | 250ml | Bottle |
|---|-------|-------|--------|--|-------|-------|--------|
| 1. Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel. Italy <i>Apples, peach and pear notes are all present in this refreshing flavoursome Pinot Grigio.</i> | £4.75 | £6.75 | £19.95 | | | | |
| 2. Gavi, Enrico Serafino Italy <i>This refreshingly dry wine shows subtle floral notes on the nose, and has a tangy, mineral palate.</i> | | | £27.50 | | | | |
| 3. Oben Grove Riesling-Gewürztraminer, Rhein. Germany <i>Aromatic lime and apples with the soft sweetness of peach and cherry blossom.</i> | | | £16.00 | | | | |
| 4. Veramonte Sauvignon Blanc Reserva, Casablanca Valley. Chile <i>Fine example of cool-climate Chilean Sauvignon with fresh-cut grass, gooseberries and a hint of green pepper.</i> | | | £24.00 | | | | |
| 5. Outback Chase Semillon-Sauvignon Blanc, South-Eastern Australia. Australia <i>Well-rounded with peach, citrus and lemongrass notes, finishes zesty.</i> | £3.95 | £5.35 | £15.50 | | | | |
| 6. Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Western Cape South Africa <i>Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.</i> | £4.50 | £6.00 | £17.95 | | | | |
| 7. Castebello Medium White, Catarratto Sicilia. Italy <i>Medium-dry with ripe lemon and peach fruit flavours.</i> | £3.95 | £5.35 | £15.50 | | | | |
| 8. Pinot Grigio Rosato del Veneto, Collezione Marchesini. Italy <i>Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy</i> | | | £19.95 | | | | |
| 9. Vendange White Zinfandel, California USA <i>A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.</i> | £4.75 | £6.75 | £19.95 | | | | |
| | | | | 10. La Campagne Merlot, Pays d'Oc France <i>A rich, powerful and juicy southern French wine using this popular variety which originated from Bordeaux.</i> | £4.20 | £5.50 | £15.95 |
| | | | | 11. Vita Sangiovese-Merlot Sicilia Italy <i>From a less prominent area of Italy, showing a supple blueberry Merlot with the firmer cherry Sangiovese character.</i> | £4.50 | £6.00 | £16.50 |
| | | | | 12. Beaujolais-Villages Combe aux Jacques, Louis Jadot. France <i>Expressive Beaujolais with bright cherry and spice. Lots of juicy fruit with a soft smooth finish.</i> | | | £25.95 |
| | | | | 13. Outback Chase Shiraz, South-Eastern Australia. Australia <i>Ripe berry and bramble fruit followed by a hint of spice.</i> | £3.95 | £5.35 | £15.50 |
| | | | | 14. Rare Vineyards Pinot Noir, Vin de France France <i>From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.</i> | £4.75 | £6.75 | £19.95 |
| | | | | 15. Don Jacobo Rioja Crianza Tinto, Bodegas Corral. Spain <i>Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.</i> | | | £21.95 |
| | | | | 16. Codorníu Brut, Cava Spain <i>Classy, dry, sparkling wine, this renowned House choose to use the traditional Spanish varieties of Parellada, Xarel-lo and Macabeo.</i> | | | £21.50 |
| | | | | 18. Bouché Père et Fils Cuvée Réserve Brut France <i>Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.</i> | | | £40.00 |
| | | | | 19. Duval-Leroy Brut France <i>A fine mousse with soft richly baked biscuit flavours and hints of lightly roasted nuts.</i> | | | £50.00 |

