



Opening Times

Lunch is served 12.00 noon - last orders 2.00pm • Dinner is served 6pm - last orders 10.00pm • Sunday Lunch is served 12.00 noon - last orders 3.00pm

Appetisers

Toasted foccacia bread, extra virgin olive oil, aged balsamic olives	£1.50
Mixed Kalamata olives	£1.50

Starters

French onion soup, grilled gruyere crouton	£3.95
Cream of leek and potato soup	£3.95
Smoked haddock fish cake, wilted spinach, lightly poached free range egg, dill butter sauce	£6.25
Sauté of wild mushrooms in garlic and thyme on toasted brioche	£6.25
Loch Fyne smoked salmon platter, lemon and capers salad	£8.50
Classic prawn cocktail	£7.00
Crispy duck and sour cherry spring rolls with plum and sweet chilli dipping sauces	£5.95
Sauteed king prawns in garlic and thyme on toasted focaccia	£8.50
Twice baked leek and mature cheddar soufflé	£5.50
Moules Mariniere with white wine, cream, shallot, garlic and parsley	£6.50 / £11.50
Pan-fried chicken livers, on sage mash topped with crispy pancetta	£6.75

Salads

Classic Caesar salad with smoked chicken	£6.25 / £9.25
Slices of plum tomato, buffalo mozzarella, red onion and fresh basil	£6.25
Farmhouse Greek salad and feta cheese	£6.25 / £9.25

Pasta, Risotto

Creamy shrimp and asparagus risotto	£8.50 / £11.50
Wild mushroom risotto and red onion marmalade	£7.25 / £10.25
Penne rigate, pancetta, mushroom, white wine, cream and parmesan cheese	£7.25 / £10.25
Linguini, chorizo, fresh basil, cherry tomato and roasted red pepper	£6.75 / £9.75
Cannelloni filled with gorgonzola cheese on wilted spinach topped with parmesan cheese sauce	£7.00 / £10.00

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our items.

All our premium steaks are aged for between 28 and 32 days

8oz rump	£13.00
10oz rib eye	£13.95
6oz fillet (great for a lady or child)	£14.95
8oz fillet	£16.50
10oz fillet on the bone	£20.00
10oz sirloin	£14.95
16oz rib steak	£16.00
16oz T bone steak	£16.50
10oz veal chop	£16.50

Our steaks are served with roasted field mushroom, cherry vine tomatoes, sauté onions and a choice of sauce: peppercorn, garlic parsley butter, bearnaise, stilton glazed, diane

10oz Home-made beef burger with gruyere cheese, crispy pancetta, tomato relish	£10.00
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Fish

Tempura battered fillet of turbot, pea puree, chunky chips, fresh tartare sauce and lemon	£14.50
Pan roast fillet of sea bass, black olive tapenade crust on cannellini beans puree, lemon oil dressing	£14.50
Fish pie, smoked haddock, salmon and brill poached in white wine cream, mashed potato and cheese crust	£14.00
Poached fillet of organic salmon, balsamic glazed asparagus lemon oil dressing	£14.00

Meat

Crispy duck breast with pak choi, green peppers, ginger, sesame & honey dressing	£13.50
Roast peppered rack of lamb, truffled spinach, Chantanay carrots and fondant potato, pan jus	£15.50
Thai green chicken curry with fragrant rice	£12.75
Supreme of chicken stuffed with wild mushrooms, wilted greens, red wine reduction	£13.00
Slow braised shin of beef in Newcastle Brown Ale and root vegetables with herb dumplings	£14.00
Pan fried calves liver, potato mash, crisp pancetta	£14.00

Side Orders

Hand cut chips or American fries	£2.50
Roasted new potatoes, sea salt, black pepper and rosemary	£2.50
Creamy mash	£2.50
Dauphinoise potato	£2.50
Tender stem broccoli	£2.50
Pak choi with chilli and garlic	£2.50
Buttered spinach	£2.50
Mixed salad	£2.50
Rocket and parmesan cheese	£2.50
Vine tomatoes and red onion	£2.50
Beer battered onion rings	£2.50

Wine Selection

House Selection

White Wines

	175ml	Bottle
1 Le Bouquet Blanc George Duboeuf - France	£3.70	£15.95
2 Cuvee Louis Vincent Blanc - France	£3.70	£14.95
3 Jarah Ridge White - Australian	£3.70	£14.95
4 Mon Roc Chardonnay - France	£3.70	£15.95
5 Mannara Grillo/Pinot Grigio - Italy	£3.70	£16.95
6 Siete Soles Sauvignon Blanc - Chile	£3.70	£15.95

Red Wines

101 Le Bouquet Rouge George Duboeuf - France	£3.70	£15.95
102 Cuvee Louis Vincent Rouge - France	£3.70	£14.95
103 Jarah Ridge Red - Australian	£3.70	£14.95
104 Mon Roc Syrah 2006 - France	£3.70	£15.95
105 Siete Soles, Cabernet Sauvignon - Chile	£3.70	£15.95
106 Santa Alvara Merlot - Chile	£3.70	£15.95

Sparkling Wines

70 Prosecco Di Valdobriadene Extra Dry, Col De Salici	£20.00
71 Cava Brut Reserva Rene Barbier N.V	£21.00

Champagnes

	Glass
72 House Champagne	£32.00
74 Moet & Chandon N.V	£45.00
75 Laurent Perrier Brut N.V	£8.75
76 Laurent Perrier Brut Rose N.V	£70.00
77 Veuve Cliquot 2002	£70.00
78 Dom Perignon 2000	£110.00

White Wines

Dry, light and fruity, easy drinking

7 Chenin Blanc, Ruitersvlei Paarl 2007	£16.95
8 Sauvignon Blanc Terre d'Azur	£16.95
9 Semillon Chardonnay, Thorne Hill 2006/07	£17.95
10 Pinot Grigio Dolomiti, Terre Del Noce	£18.95
11 Viognier Delas Freres	£21.95
12 Muscadet Carte d'Or Sauvion et Fils	£21.95
13 Macon Villages Domaine Chenevrieres	£22.95

Dry, fruity, medium bodied

14 Chardonnay Santa Alvara	£15.95
15 Sauvignon Blanc Gran Hacienda, Santa Rita	£17.95
16 Chardonnay Domaine Coste, Vin De Pays d'Or	£18.95
17 Unwooded Chardonnay "Y" Series, Yalumba 2007	£20.95
18 Viognier "Y" Series, Yalumba	£20.95
19 Pinot Grigio Castel Firmian Trentino 2007	£23.95
20 Passo Bianco Masi, Tupungato (Pinot Grigio/Torrontes)	£23.95
21 Sauvignon Blanc Buitenverwachting, Constantia	£23.95
22 Cheverny Domaine Des Salvards	£24.95
23 Sauvignon Blanc, Coopers Creek, Marlborough	£24.95
24 Riesling Weinhaus Ress	£28.95
25 Pinot Gris Columbia Valley, Chateau Sainte Michelle	£28.95
26 Sauvignon/Semillon Silly Mid On Jim Barry 2006/07	£28.95
27 Petit Chablis Domaine Hamelin	£29.95
28 St Veran Domaine St Martin	£29.95
29 Albarino Casa Real Baxias	£29.95
30 Gavi Di Gavi La Meirana, Bruno Broglia	£29.95
31 Chablis Domaine Brocard	£29.95
32 Cloudy Bay Sauvignon Blanc	£36.95

Dry, fruity and rich

33 Semillon Casa Lapostolle, Rapal Valley	£22.95
34 Chardonnay Stimson Estate, Washington State	£22.95
35 Sauvignon Blanc Reserva Ligado De Martino, Rapal Valley	£22.95
36 Chardonnay Tormaresca, Puglia, Antinori	£23.95
37 Sauvignon Blanc Nautilus Estate, Marlborough	£27.95
38 Gewurztraminer Cote De Rouffach, Alsace	£29.95
39 Viognier Hegges Vineyard, Eden Valley	£29.95
40 Chablis 1 ^{er} Cru Vau Ligneau 2006/07	£29.95
41 Sancerre La Croix Du Roy, Lucien Crochet	£34.95
43 Chateauneuf Du Pape, Domaine Du Beurenard	£39.95
44 Chassagne Montrachet, 1 ^{er} Cru Les Embrazes, B. Morey	£49.95
45 Cervaro Della Sala Umbria, Marchese Antinori	£49.95
46 Puligny Montrachet 1 ^{er} Cru Les Folatieres, V. Girardin	£59.95

Medium dry and fruity

47 Orvieto Classico Amabile Casasole, Antinori	£22.95
48 Vouvray Sec Tendre, Chateau Gaudrelle	£29.95
49 Reislung Kabinett Hattenheimer Schutzenhaus	£29.95

Sweet, fruity and luscious

50 Chateau Jolys Cuvee Jean, Jurancon	£49.95
51 Yalumba Museum Reserve Antique Tawny, Barossa	£29.95
52 Donato Degli, Antinori	£29.95
53 Chateau Doisy Daene Barsac, 2 nd Growth	£49.95

Rosé Wines

60 Zinfandel Blush, Beringer Vineyards 2006	£19.95
61 Pinot Grigio Rosé Mannara 2007	£19.95
62 Cotes De Provence Rosé, Les Maitres Vignerons de St. Tropez	£24.95

Red Wines

Fruity, soft, easy drinking

107 Merlot Terres d'Azur, Vin De Pays d'Or	£16.95
108 Shiraz Cabernet, Thorne Hill 2006/07	£17.95
109 Pinot Noir Les Templiers, Vin De Pays d'Or	£17.95
110 Rioja Esencia Tinto, Bodega Valdemar	£20.95
111 Fleurie La Madone, George Duboeuf	£29.95
112 Bardolino Classico Frescaripa, Masi	£24.95

Fruity, soft, medium bodied

113 Ruitersvlei Mountainside Red, Paarl	£15.95
114 Merlot De Martino, Maipo Valley	£16.95
115 Cabernet Sauvignon Gran Hacienda, Santa Rita	£17.95
116 Malbec Finca La Colonia, Bodega Norton	£18.95
117 Pinotage Ruitersvlei, Paarl	£19.95
118 Chateau Terrefort-Lescalles, Bordeaux	£19.95
119 Shiraz Limited Release "Y" Series, Yalumba	£19.95
120 Cotes Du Ventoux, Delas Freres	£19.95
121 Merlot Stimpson Estate, Washington State	£24.95
122 Tempranillo, Finca Antigua	£24.95
123 Bush Wine Grenache Barossa, Yalumba	£29.95
124 Morgon, Jean Descombes	£29.95
125 Pinot Noir, Coopers Creek, Marlborough	£29.95
126 Chianti Superiore Santa Critina, Antinori	£29.95
127 Julienas Chateau Des Capitans	£29.95
128 Chorey Les Beaunes, Domaine Tollot-Beaut	£39.95

Fruity, soft, rich and powerful

129 Merlot Legado Reserva De Martino	£22.95
130 Malbec Barrel Select, Bodega Norton	£27.95
131 Very Sexy Shiraz Cloof, Darling	£29.95
132 Organic Shiraz McLaren Vale, Yalumba	£25.95
133 Cabernet Sauvignon/Merlot Vasse Felix, Margaret River	£26.95
134 Cabernet Sauvignon Cuvee Alexandre, Casa Lapostolle	£27.95
135 Campofiorin Rosso Del Veronese, Masi	£29.95
136 Zinfandel Sebastiani	£28.95
137 Moko Hawkes Bay, Matakana Estate	£29.95
138 Rioja Vina Salcedo Reserva, Bodega Chivite	£39.95
139 Crozes Hermitage Les Launes Delas	£39.95
140 Peppoli Chianti Classic, Antinori	£39.95
141 Chateau Lalande De Gravet Grand Cru Saint Emillion	£44.95
142 The McRae Wood Shiraz, Jim Barry, Clare Valley	£44.95
143 Santenay 1 ^{er} Cru La Maladiere, V. Girardin	£44.95
144 Chateauneuf-Du-Pape, Domaine Du Beurenard	£59.95
145 Nuits St George Vieilles Vignes A. Michelot	£59.95
146 Chateau d'Angludet, 1 ^{er} Cru Bourgeois	£59.95
147 Tignanello Toscana I.G.T, Antinori	£79.95
148 Solaia Toscana I.G.T, Antinori	£175.00

To go with Dessert

79 Muscat De Frontigan, Chateau De Stony 2006	£12.95
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Ports

Cockburns Fine Ruby	Glass £2.90
Ferreira 1982 Vintage	Glass £5.50

Cognac and Armagnacs

Courvoisier V.S ***	£2.80
Martell V.S ***	£2.80
Remy Martin V.S.O.P	£3.35
Remy Martin X.O	£9.10
Chateau De Laubade 8 year old	£3.35
Chateau De Laubade 12 year old	£6.00
Liqueur Coffees just choose the liqueur of your desire	£5.95