

MAIN COURSES

PAN FRIED PLAICE FILLET, HERBY CRUSHED NEW POTATOES, VEGETABLES	19.50
OVEN BAKED FILLET OF SCOTCH SALMON, RATATOUILLE	13.50
TUNA, COD AND SALMON FISHCAKES WITH MIXED SALAD AND CAPERS MAYONNAISE	12.50
BAKED TROUT FILLET, PESTO CRUST, CRUSHED NEW POTATOES, VEGETABLES	12.50
WILD BOAR SAUSAGES, FRIED ONIONS, CREAMY MASH, VEGETABLES	13.50
COQ AU VIN, CREAMY MASH, GREEN BEANS	13.50
PAN SEARED DUCK BREAST , RED WINE BLUEBERRY SAUCE , CRUSHED NEW POTATOES ,VEGETABLES	15.50
DUCK EN CROUTE WITH SPINACH, ONION & MUSHROOM, CRISPY PASTRY, ORANGE & COINTREAU SAUCE, BRAISED RED CABBAGE	13.50
CAESAR SALAD WITH GRILLED CHICKEN BREAST, CROUTONS, PARMESAN SHAVINGS, CREAMY DRESSING	13.50
SALAD NICOISE WITH GRILLED TUNA STEAK, NEW POTATOES, FRENCH BEANS, PLUM TOMATOES, BLACK OLIVES, RED ONION, SOFT BOILED EGG	16.50
GRILLED BLACK ANGUS SIRLOIN STEAK, PEPPERCORN SAUCE, FRIES, GRILLED TOMATO, VEGETABLES	18.00
ROSEMARY & GARLIC RACK OF LAMB, RED WINE GRAVY ,CREAMY MASH, GRILLED ASPARAGUS	21.00
LINGUINE WITH PESTO, ARTICHOKE, HAZELNUTS, PARMESAN SHAVINGS	12.50
WILD MUSHROOMS AND BARLEY RISOTTO, PARMESAN SHAVINGS, TRUFFLE OIL	13.50

