



EARLY BIRD MENU

2 COURSES £9.95

Monday- 5pm-9pm, Tuesday – Friday 5pm-7pm

Sunday Special £7.95 12.30pm-8.30pm

PLEASE ASK STAFF
ABOUT TODAY'S
SPECIALS

- Side Orders –

FRENCH BREAD £1.45

GARLIC BREAD £1.95

*Topped with cheese, chilli,
Tomato or a mix of all 3*
£2.45

FRENCH FRIES £2.25

HANDCUT CHIPS £2.75

CAJUN FRIES £2.50

**TOMATO, BASIL & RED
ONION SALAD** £2.95

HOUSE SALAD £2.50

**ADD MOZZARELLA
TO YOUR SALAD** £0.90

BREAD AND DIPS £2.85
*With hummus, olive
oil and balsamic glaze*

MARINATED OLIVES
£2.00

**GARLIC & CHIVE
MASHED POTATOES**
£2.50

**ROAST ROOT
VEGETABLES** £2.50

**CREAMED CABBAGE &
BACON** £2.75

CABARET NIGHTS

Every last Friday of each
month!

Ask staff for further
details

~ Starters ~

Chef's Homemade Soup of the Day (V)

Made with the finest ingredients served with fresh bread

Smooth Chicken Liver Parfait

Served with red onion marmalade and crusty bread

Roulade of Bacon Shank, Roast Chicken & Black Pudding

Served with spiced pineapple Carpaccio and petit salad leaves

Tempura Tuna Loin

Served on nicoise salad with pesto dressing

Poached Egg Florentine with Asparagus (V)

Poached egg served on buttered spinach, asparagus and
toasted muffin glazed with hollandaise

~ Main courses ~

(All Main courses are served as complete dishes)

8 Hour Cooked Breast of Lamb

Served with fondant potato, roast carrots, soubise puree and
roasting juice

Casserole of Mixed Game

Baked with cheese and herbed dumplings served with colcannon
mashed potatoes

Marinated Breast Of Chicken in Chilli and Lime

Served on charred vegetables with sauté potatoes and
coriander oil

Creamy Mixed Seafood & Tomato Risotto

Topped with shaved Parmesan and rocket leaves

Roast Vegetable & Wild Mushroom Coconut Curry (V)

Served with yellow rice, mini poppadoms and chutney
Please note some of our fish dishes may contain bones and we cannot
guarantee all our dishes are nut free.

LIQUEURS 25ml £2.45

DRAMBUIE
COINTREAU
TIA MARIA
GRAND MARNIER
BAILEYS (50ML)
GLAYVA
AMARETTO
CRÈME DE MENTHE
SAMBUCA
KAHLUA

BRANDIES per 25ml

COURVOISIER VS £2.45
REMY MARTIN VSOP £4.00

PORTS per 50ml

COCKBURNS RUBY £2.30
LATE BOTTLED
VINTAGE £3.00

**WHISKIES &
BOURBONS**

per 25ml

BELLS £2.50
JACK DANIELS £2.50
JAMESONS £2.50
GLENMORANGIE £4.00
CANADIAN CLUB £3.00

TUESDAY TENNER

Every Tuesday, 2courses
off our A La Carte menu
only **£10**
Ask staff for further
details

DESSERTS

Baked Egg Custard Tart

Served with raspberry ripple and banana ice cream dusted
with coconut

Lemon Crème Brulee

Served with homemade dried fruit shortbread

Homemade Sticky Toffee Pudding

Served with black treacle ice cream and butterscotch sauce

Selection of Dairy Ice-Creams

Served in a toffee basket with whipped cream and fruit sauce

Baked Chocolate & Orange Cheesecake

With a jaffa cake base and white chocolate sauce

*Le Frog Cheese Platter **£2 supplement***

With mixed leaves, biscuits, red onion marmalade and grapes

Why not finish your meal with one of our liqueur coffees

LIQUEUR COFFEES

at £3.90 each

CALYPSO - Tia Maria
IRISH - Irish whiskey
SCOTCH - Scottish whisky
ITALIAN - Amaretto
RUSSIAN - Vodka
FRENCH - Brandy
MEXICAN - Kahlua
CARIBBEAN- Rum

Liqueur coffees not included in the set menu

STEAK & GRILL NIGHT
UP TO 50% OFF STEAKS & GRILLS!!
AVAILABLE ONLY 5-9PM ON MONDAY'S