

July Specials, by Chef Luis Cardoso

Monday – Friday from 12.00 – 8.00pm

Rolls & Sandwiches £3.95

Home made white or granary rolls, with a choice of the following:

Homemade Hummus, Roasted Pepper & Rocket

Scottish Smoked Salmon, Watercress & Cream Cheese

Prosciutto, Nectarine, Rocket & Mayonnaise

Add a mug of soup or hand cut chips for £1.95

Sandwiches also available in a soft tortilla wrap, whole meal pita pocket or sliced white or brown bread.

Roasted Butternut Squash Wrap £5.25

Roasted Butternut Squash & Ricotta with Coriander Salsa in a soft Tortilla with a Salad Garnish

Add a mug of soup or hand cut chips for £1.95

Grilled Irish Rib-Eye Steak £10.95

8oz Rib-eye Steak served with Onion Rings, Homemade Chips, Mixed Leaves & A Creamy Peppercorn Sauce

Scandinavian Platter £8.50

Smoked Salmon Platter with Sour Cream, Lemon, Capers,

Red Onions & Olive Oil Served with Mixed Salad Leaves

Char-Grilled Tuna Steak with Cucumber Relish £8.50

Grilled Tuna Steak with Crushed New Potatoes, Mixed

Salad Leaves & Topped with a Fresh Cucumber Relish

Thai Style Chicken Kebabs £8.75

Char-Grilled Chicken Kebabs served with a Tabbouleh

Salad & a Homemade Sweet Chilli dipping Sauce

Moroccan Style Mushroom with Cous Cous £8.95

A light Moroccan stew of Mushrooms, Onions & Chick Peas served with Fruited Cous Cous

Desserts

Lemon Posset served with Lemon Shortbread £3.95

Fresh and Zesty Lemon Posset with Crunchy Lemon Shortbread

Drinks

Pina Colada £3.95

Taste the Summer with Bacardi Rum, Pineapple, Coconut milk, Crushed Ice in a Tall Glass &

Garnished with Fresh Pineapple

(Perfect for little ones without the Rum)

Liberation Ale £3.60

Award Winning Locally Brewed Ale served Chilled

Set Menu, last orders 7.30pm, 2 course £11.00, 3 course £14.00

Starters

- Thai Style Chicken Kebabs with a Tabbouleh Salad & our Homemade Chilli Sauce
- Homemade Soup, served with Home Baked Bread
- Mini Mezze Plate

Mains

- Fisherman's Basket & Hand cut Chips
- Chicken Tenders & Hand cut Chips
- 6oz Big Jac or Veggie Burger & Hand Cut Chips
- Moroccan Style Mushrooms with Fruited Cous Cous

Desserts

- Locally Made Apple Pie with Manor Farm Clotted Cream
- Hot Chocolate Fudge Cake & Vanilla Ice Cream
- Homemade Lemon Posset with Lemon Shortbread