

# A La Carte

## Starters

<b>Soup of the Day (v)</b>	<b>5.75</b>
Served with Bread and Butter	
<b>Prawn Cocktail</b>	<b>6.50</b>
Served with a Marie Rose Sauce on Iceberg	
<b>Homemade Pate and Toast</b>	<b>6.75</b>
Made with Chicken, Liver, Bacon and Port	
<b>Smoked Salmon and Avocado</b>	<b>7.95</b>
With Vinaigrette and Balsamic Dressing	
<b>Tiger Prawns and Scallops</b>	<b>9.50</b>
With Garlic Butter, Chili and Tomato Sauce	
<b>Fresh Squid</b>	<b>8.50</b>
With Sweet Chili and Ginger Deep Fried	
<b>Sautéed Mushrooms (v)</b>	<b>6.50</b>
With Cream Sauce on Garlic Bread	
<b>Parma Ham and Melon</b>	<b>6.50</b>
A Selection of Melon with Italian Prosciutto	
<b>Goats Cheese in Filo Pastry</b>	<b>6.50</b>
Served with Sundried Tomatoes and Green Salad	
<b>Chicken Yakitori</b>	<b>7.75</b>
Chicken Kebabs served in a Soya Based Sweet Chili Sauce	

## Fish

<b>Fresh Dover Sole</b>	<b>(Market Price)</b>
Grilled or Meunière	
<b>Fresh Seabass</b>	<b>18.95</b>
Fillet of Seabass Grilled with Olive Oil and Lemon	
<b>Cajun Salmon</b>	<b>16.95</b>
Coated in Cajun Spices with a Tomato and Herb Salas	
<b>Seafood Linguine</b>	<b>16.95</b>
Salmon Prawn Mussels and Squid in a Cream of Tomato Sauce	
<b>Baked Cod</b>	<b>17.95</b>
Served with a Tomato, Garlic and Olive Sauce	
Crispy Courgettes	3.50
Fresh Spinach	3.50
Greek Salad	3.50
Pepper Sauce	2.50

## Specials

<b>Chicken Ugly Duckling</b>	<b>16.50</b>
Stuffed with Brie in Puff Pastry served with a Cream Sauce	
<b>Chicken Florentine</b>	<b>14.95</b>
Breast of Chicken on a bed of Spinach with a Red Wine and Mint Sauce	
<b>Medallions of Veal Marsala</b>	<b>16.95</b>
Sautéed with Mushrooms, Marsala and Cream	
<b>Confit of Duck</b>	<b>15.95</b>
Served with Orange Sauce	
<b>Thai –Style Burger</b>	<b>14.50</b>
With Iceberg Tomato Slaw and Chips	
<b>Lamb Mediterranean Style</b>	<b>18.95</b>
Baked in Rosemary, Red Wine and tomatoes	
<b>Beef Wellington</b>	<b>22.00</b>
Fillet Steak with Pate and Duxelle Wrapped in a Puff Pastry Baked in the Oven	
<b>Café De Paris</b>	<b>17.95</b>
Strips of Sirloin Steak in an Herb and Garlic Butter Sauce	
<b>Tournedo “Rossini”</b>	<b>22.00</b>
Fillet Steak Served on a Crouton with a Port and Madeira Sauce Topped with Pate	
<b>Mushroom Stroganoff (vg)</b>	<b>13.95</b>
In a Cream of Paprika and Gherkins Sauce Served with a side salad	
<b>Halloumi Burger (v)</b>	<b>13.95</b>
Sautéed Mushrooms, Iceberg with Sweet Chili and Chips	
<b>Cannelloni (v)</b>	<b>13.95</b>
With Ricotta Cheese and Spinach	
<b>Butternut Squash, Chickpea and Spinach Curry (vg)</b>	<b>13.95</b>
Served with Rice	

## Grills

<b>Scotch Sirloin Steak - 8oz</b>	<b>19.75</b>
<b>Scotch Fillet Steak – 8oz</b>	<b>22.00</b>
<b>Large Fillet Steak</b>	<b>28.00</b>
<b>Porterhouse – 12oz</b>	<b>22.75</b>
<b>Grilled Calver Liver and Bacon</b>	<b>22.00</b>
(All served with French Fries and Green Salad)	

**ALL THE ABOVE SERVED WITH VEGETABLES OR SALAD**

A 10% Discretionary Service Charge Will Be Added To Your Bill

# COCKTAILS

All cocktails contain 50ml Spirit

## SPARKLING DRAUGHT

6.95

### Passion Fruit Martini

Mixing a mouthwatering combination of passion fruit, guava, pineapple and lime, balanced with smooth notes of French vanilla and marshmallow.

### Gordon's Pink Martini

A fruity blend of juicy raspberry and tart lemon with red berries and a sweet taste.

### Espresso Martini

Rich, smooth and a perfect pick-me-up, this sumptuous sipper mixes dark roast cold-brew coffee and velvety notes of cocoa and maple. Made with 48-hour steeped cold-brew and dark roast beans.

## HAND-MADE

8.50

### Gin Fizz

(Gin, Sugar, Fresh Lemon Juice, Soda Water)

### Amaretto Sour

(Disaronno, Fresh Lemon Juice, Sugar, Soda Water)

### Sex On The Beach

(Vodka, Malibu, Archers, Grenadine, Orange Juice)

### Woo Woo

(Peach Schnapps, Vodka, Cranberry)

### Moscow Mule

(Vodka, Fresh Lime Juice, Ginger Beer)

### Negroni

(Campari, Red Vermouth, Gin)

### Aperol Spritz

(Prosecco, Aperol, Soda Water)

### Cosmopolitan

(Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice)

### Blue Lagoon

(Vodka, Blue Curaçao, Lemonade)

### Kir Royale

(Champagne, Crème de Cassis)

### Piña Colada

(White Rum, Pineapple Juice, Coconut Milk)