

First Course.

Corn beef hash brown served with caramelised onion
compote and watercress salad.

£5.95.

Pan seared scallops served on a cauliflower puree finished with
onion frits and red wine toffee sauce.

£9.95.

Melon, Parma Ham and roast fig salad scented with
honey and black pepper syrup.

£6.25.

Grilled goats cheese served with a mooli, cucumber
and sun-blushed tomato salad.

£5.55.

Chilli chicken and squid tossed with garden
peas and fresh tomato sauce.

£5.75.

Chorizo, mussels and prawns tossed in a garlic and cream risotto.

£6.95.

For more exciting starters or even a middle course please see our
prawn menu overleaf.....

Prawn Menu.

Available as Starter or Main Course.

**Prawn tails in a garlic butter and white wine sauce.
£8.95 / £16.95.**

**Prawn tails in a sweet chilli and tomato sauce.
£8.95 / £16.95.**

**Prawn tails in a wholegrain mustard sauce.
£8.95 / £16.95.**

**Selection of prawns from above.
£9.95 / £18.95.**

Oyster Menu.

(Please note that 24 hrs notice is required).

Gratin	£1.50.
Kilpatrick	£1.50.
Thermidor	£1.50.
Fresh	£1.40.
Thai	£1.50.

Main Course.

Lamb shoulder covered with a broad bean, white onion and chorizo sausage sauce dressed with parsley mash.

£14.65.

Fillet steak in a pool of black and white pepper sauce topped with game chips.

£22.95.

French trimmed chicken breast sat onto a pancetta, herb and cream linguine pasta with a nest of buttered spinach.

£13.65.

Roast duck breast sat on a pillow of roast vegetable salad finished with a red wine, herb and honey reduction.

£15.95.

Baked ling and red fish fillet dressed with cream sauce finished with a shallot compote and puff pastry wafer.

£14.55.

Vegetable strudel sat on a field mushroom and watercress salad surrounded with a garden pea sauce.

£12.95.

Bowls of vegetables and potatoes of the moment will accompany main course.

A little bit more!

**Homemade fat chips.
£2.95.**

**Marinated Olives.
£1.95.**

**Homemade Onion Rings.
£2.95.**

**Sautéed cherry tomatoes and Chinese
lettuce scented with soy.
£3.00.**

**Pan seared fine beans and pancetta.
£3.95.**

**Patio fusion side salad.
£2.95.**

Patio Specialized Seafood.

**Chilled Orchestra of Shellfish.
Served on ice with a trio of dressings.
For one or for two.
MARKET PRICE.**

**Hot Orchestra of Shellfish.
Served with a white wine, garlic and fresh
tomato sauce finished with cream.
For one or for two.
MARKET PRICE.**

Due to the complexity of these dishes we do require 24 hrs notice.

Desserts.

Chocolate brownie served with cinder toffee ice cream and laced with raspberry sauce.

£5.25.

Classic crème brulee served with cookie biscuit cream.

£4.50.

White and dark chocolate cheesecake.

£4.50.

Carrot cake with butter cream dressed with a butter scotch sauce.

£4.50.

Classic British cheeseboard with fresh apple and pear chutney.

£6.75.

Trio of ice cream.

£4.50.

(SEE CHOICE OF FLAVOURS BELOW).

(VANILLA, CHOCOLATE, TOFFEE, STRAWBERRY,
MINT CHOC CHIP AND HONEYCOMBE).

ENHANCE A DESSERT WITH A SCOOP OF ICE CREAM FOR JUST 75P.

As a courtesy to all our guests we respectfully ask that mobile Phones be silenced for the duration of the evening.

Please note that a discretionary service charge of 10% will be added to parties of six and over.