



1 Course £15.50

2 Course £19.50

3 Course £23.50

Lunch Table d'hôte
Monday - Saturday

STARTERS

HOMEMADE SOUP OF THE DAY
(Garnished with freshly chopped parsley)

CHILLED GALIA MELON
(Served with crème de cassis)

DEEP FRIED BUTTERFLY KING PRAWNS
(With chilli jam)

PATÉ MAISON

(A blend of chicken liver, fine herbs and cognac, served with hot toast & Cumberland sauce)

TOMATO, AVOCADO & MOZZARELLA SALAD
(With fresh basil)

BRICKWALL PRAWN COCKTAIL

(Royal Greenland prawns served on a chiffonade of lettuce topped with a Marie Rose sauce)

SMOKED SALMON PLATTER

(Scottish smoked salmon, served with a salad garnish)

(£2.00 supplement)

For Vegetarian Option Please See Back



MAIN COURSES

GRILLED LOCAL COD FILLET MORNAY

(Served with a rich cheese sauce)

HOMEMADE STEAK AND KIDNEY PIE

(Topped with puff pastry)

SUPREME OF CHICKEN ELIZABETH I

(Breast of chicken filled with stilton cheese, wrapped in bacon baked in the oven and served with a red wine sauce)

DEEP FRIED WHOLE TAIL SCAMPI

(Served with chips, salad garnish & Tartare sauce)

GRILLED SCOTTISH SALMON CAFÉ DE PARIS

(Served with a rich butter based garnish including onions, garlic, herbs, egg, anchovies and spices)

HOMEMADE OMELETTE

(Choice of Spanish, cheese, mushroom, all served with salad garnish)

SUGAR BAKED DUCKLING

(Taken off the bone and served with honey and almonds)

(£3.00 supplement)

PAN FRIED SIRLOIN STEAK MAISON GARNI

(Garnished with sauteed onions, tomato and mushrooms)

(£6.00 supplement)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

Freshly Ground Coffee

Head Chef: STUART RICHARDS