

July Dinner Menu

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Starters

Melon and Mixed Grape Cocktail
£4.95

Prawn Coconut Thai Curry £5.25

Stuffed Mushroom with Garlic
Butter £4.95

Smoked Salmon and Cream
Cheese Caesar Salad £5.25

Sweet Potato Soup £2.75

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Mains

Salmon with a Mixed Herb Crust
£9.95

Supreme of Chicken with a Creamy
Mushroom Sauce £9.95

Smoked Salmon and Cream
Cheese Caesar £9.25

Pork Loin with a Honey Mustard
Sauce £10.50

Mediterranean Risotto £8.95

West End Butcher Sirloin Steak
£14.95
(Served with Red Wine Sauce
extra £2.95)

Desserts £4.95

Tia Maria Cheesecake

Eves Pudding with Cinnamon
Custard

Chocolate Orange Mousse

Meringue with Local Berries

Selection of Cheese and Biscuits
£5.25

Coffee with Home Made Fudge
£1.75

Wines £17.75

Do you enjoy a good wine? Do you know a little bit about wines and would like to know a little more? Every month in conjunction with R +I Neish we will introduce you to four wines for you to enjoy.

1. Montepulciano D'Abruzzo, Gran Sasso 2006 – Italy

Dark ruby colour. Fragrant herbal aromas of cherry, prunes and vanilla. Flavours of chewy dark berries and almost a jam flavour.

2. Hawkes Bay Merlot Cabernet Sauvignon 2004 – New Zealand

Aroma of black cherry and spice with flavours of rich plum & blackberry

3. Mendoza Heights Chenin Sauvignon Blanc 2009

The foothills of the Andes in Argentina is where these grapes are grown producing a refreshing dry wine with aromas of passion fruit, lemon & vanilla.

4. Venezie Pinot Grigio 2008 – Italy

A low concentration of surmaturo grape gives the wine tropical notes but aromas of apple & pineapple & juicy lemon. A zippy wine with easy flavours.