

### NIBBLES

|   |       |
|---|-------|
| Black olive tapenade with croûtons                                | £2.50 |
| Sun-dried tomato tapenade with croûtons                           | £2.50 |
| Prawn and sesame seed toasties                                    | £3.50 |
| Marinated mixed olives  | £2.50 |
| Hand made hummus and black olive with toasted pitta bread fingers | £3.50 |

### BREADS

|   |       |
|---|-------|
| Garlic, black olive, sun-dried tomato or Parmesan | £2.50 |
| Mixed breads (1/2 of each)                        | £4.50 |

### TODAY'S FISH ARE ON THE BLACKBOARDS

### SMOKE HOUSE SPECIALITIES

Using organic salmon smoked over local oak in our own smoker  
(main course includes potatoes or chips)

|   | STARTER | MAIN   |
|---|---------|--------|
| Warm brandon rost (cooked smoked salmon) with mascarpone, chilli chutney and lime | £7.50   | £12.00 |
| Oak-smoked salmon with cucumber salad and capers                                  | £7.50   | £12.00 |
| Whole smoked prawns with garlic mayonnaise dip                                    | £5.50   | £10.50 |
| Quartet of smoked salmon, gravadlax, smoked prawns and brandon rost               | £10.50  | £12.50 |

### STARTERS all served with our hand made bread rolls (main size starters include new potatoes or chips)

|   | STARTER | MAIN   |
|---|---------|--------|
| Mediterranean fish soup with rouille and croûtons                           | £5.00   | N/A    |
| Our hand cured gravadlax with dill mustard sauce                            | £7.00   | £12.00 |
| Half dozen Carlingford oysters with red wine and shallot vinegar            | £7.50   | N/A    |
| Tiger prawn tempura with dipping sauce                                      | £7.50   | £12.00 |
| Mushroom soup with marsala and croutons                                     | £4.50   | N/A    |
| Terrine of local pheasant with pistachio nut and prune chutney              | £5.50   | £11.00 |
| Baked goat's cheese and garlic confit in filo pastry parcel on rocket salad | £5.50   | £11.00 |
| Grilled local sprats with garlic butter and lemon                           | £4.50   | £8.50  |

### MAIN COURSES

|   |        |
|---|--------|
| Grilled sirloin steak with béarnaise butter, served with chunky chips and buttered vegetables (we use best Scottish beef that has been hung for four weeks) | £17.50 |
| Slow cooked crispy duck confit on mustard mash with roast garlic and bacon sauce and side salad   | £12.50 |
| Grilled chicken breast on rice with chorizo and tomato sauce and side salad   | £12.00 |
| Spinach, wild mushroom and celeriac lasagne glazed with parmesan and served with side salad   | £11.00 |
| Our "famous" chick pea and butternut squash curry with bahjee, pompadoms with side salad  | £11.00 |

**EXTRAS:** chips, new potatoes, seasonal vegetables, salad £2.50

**MOST DISHES CAN BE SERVED PLAINLY, PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES**

## DESSERTS

|  |       |
|--|-------|
| Classic vanilla crème brûlée   | £4.00 |
| Sticky toffee pudding with sticky sauce and vanilla ice cream  | £5.00 |
| Caramel, fudge and Malteser ice cream **   | £4.00 |
| Warm treacle tart with vanilla ice cream   | £5.00 |
| Madagascan vanilla ice cream with chocolate sauce  | £4.00 |
| Or with a shot of espresso   | £5.50 |
| Warm chocolate brownie with vanilla ice cream<br>and chocolate sauce   | £5.50 |
| Choice of mango, banana, or pineapple sorbet   | £4.00 |
| Or selection of braeburn , coxs and russet apple sorbets   | £4.00 |
| Selection of cheeses: -<br>Cornish yarg, chevre goats cheese, French Brie, smoked cheddar<br>and stilton with biscuits, celery, grapes and chutney | £7.00 |
| Small glass of late bottled vintage port   | £3.50 |

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All eggs used in our desserts are pasteurised  
\*\* denotes may contain nuts