

Starters

SOUP OF THE DAY
please ask your waiter.

CHICKEN LIVER PATE
with dressed leaves, toast & homemade fruit chutney.

PRAWN MARIE ROSE
north atlantic prawns, dressed salad & malted bread.

POTATO SKINS
baked with salsa, melted cheese, sour cream & crispy bacon.

SMOKED HADDOCK, LEEK & POTATO SOUP
garlic croutons.

MUSHROOMS IN GARLIC CREAM
sauteed with garlic, white wine and garlic bread.

SMOKED CHICKEN SALAD
dressed leaves, brie and roasted red onion.

FRENCH FRIES

GARLIC FRENCH FRIES

GARLIC BREAD

SIDE SALAD

Sweets & Desserts

SEASONAL - PLEASE ASK YOUR WAITER

Biscuits & Cheese

PLEASE ASK YOU WAITER FOR TODAY'S SELECTION.

Main Courses

ABBOTSFORD STEAK PIE
traditional steak pie, mashed potato.

DEEP FRIED SCAMPI
dressed salad, tartar sauce, coleslaw.

ROAST CHICKEN SUPREME
mashed potato, white wine & mushroom sauce.

SMOKED HADDOCK RISOTTO
with leeks, peas & chives.

GRILLED GAMMON STEAK
pineapple, onion rings, mushroom, tomato.

RIB-EYE STEAK
grilled tomato, mushroom, onion rings.

MACARONI CHEESE
baked macaroni with cheese sauce & garlic bread.

HOME MADE BURGER
choose your own fillings to your liking.

CURRIED CHICKEN BREAST
rice, naan bread & mango chutney.

BEER BATTERED HADDOCK
mushy peas, tartar sauce, lemon.

GRILLED GAMMON STEAK
pineapple, onion rings, mushroom, tomato.

PLEASE MENTION IF YOU HAVE ANY SPECIAL NEEDS OR DIETARY REQUIREMENTS.