

BLUE CHECK

Starters

Soup of the Day (V)
Served with Bread & Butter

5.75

Prawn Cocktail

Served with a Marie Rose Sauce
on Iceberg Lettuce & Avocado

7.50

Homemade Pate

Served with Red Onion
Marmalade & Seeded Toast

7.75

Smoked Salmon & Avocado (GF)

With Vinaigrette and
Balsamic Dressing

7.95

Tiger Prawns & Scallops (GF)

With Garlic Butter, Chili
and Tomato Sauce

11.50

Sauteed Mushrooms (V)

With Marsala Wine Sauce on
Ciabatta Garlic Bread

7.50

Parma Ham & Melon (GF)

A Selection of Melon with
Italian Prosciutto

7.50

Goats Cheese Tartlet (V)

Served with Roasted Vegetables &
Picked Beetroot On a Green Salad

7.50

Fried Cauliflower (VG/GF)

With Cajun Spice & Sweet Chili

7.50

Thai Chicken BBQ Salad

Served with Soya Based Sweet Chili
Sauce on a Green Salad

8.75

Mains

Chicken Ballotine

Breast of Chicken Stuffed with
Roasted Red Pepper Halloumi
Cheese with Cranberry Jus

16.95

Lamb Mediterranean (GF)

Lamb Shank with Rosemary, Tomatoes
& Red Wine, Served with Rice

19.95

Medallions of Veal (GF)

With Marsala Wine, Mushrooms & a
hint of Cream

17.95

Duo of Duck

Leg and Breast with a Black Cherry Sauce

19.95

Beef Wellington

Fillet Steak with Pate & Duxelles Wrapped
In a Puff Pastry and Baked in the Oven

22.00

Mushroom Stroganoff (VG/GF)

With Paprika Gherkins, Mushrooms
& Coconut Milk Served with Rice

17.50

Penne Pesto (V)

Served with Mixed Peppers & Spinach
in a Cream of Tomato Sauce

17.50

Cannelloni (V)

With Ricotta Cheese & Spinach
in a Tomato Sauce Topped with Cheese

17.50

Halloumi Burger (V)

Halloumi, Sautéed Mushrooms, Iceberg,
Tomatoes Served with Sweet Chili &
Chips

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Fish	Grills
<p>Cajun Salmon (GF) Fillet of Salmon Coated in Cajun Seasoning Served With a Tomato Salsa Dip 17.95</p> <p>Fresh Seabass Fillets of Sea Bass Grilled, Served with a Lemon Butter Sauce 19.95</p> <p>Pan Fried Cod Served with King Prawns in a Tomato and garlic sauce 18.95</p> <p>Fresh Dover Sole (GF) Grilled, Served on/off the Bone 30.00</p> <p>Fish of the Day</p>	<p>Café De Paris (GF) Strips of Sirloin Steak in an Herb & Garlic Butter Sauce 18.75</p> <p>Grilled Sirloin Steak - 8oz (GF) Served with Grilled Tomato & Mushrooms 19.75</p> <p>Fillet Steak - 8oz/12oz (GF) Served with Grilled Tomato & Mushrooms 24/30</p> <p>Porterhouse - 12oz (GF) Served with Grilled Tomato & Mushrooms 24.75</p> <p>Rib-Eye Steak (GF) Served with Grilled Tomato & Mushrooms 24.00</p> <p style="text-align: center;">All Served with French Fries</p>
Sides	<p style="text-align: center;">Our Meat, Fish & Vegetables are Sourced Daily from Local Businesses, so if You Would Like Any Dish to be Prepared Differently, Please Advise Your Server</p>
<p>Gourmet Chips 4.50</p> <p>Mixed/Green Salad 4.50</p> <p>Crispy Courgettes 4.50</p> <p>Onion Rings 4.50</p> <p>Greek Salad 4.50</p> <p>Spinach 4.50</p> <p>Garlic Butter Sauce 4.00</p> <p>Peppercorn Sauce 4.00</p>	

GF = Gluten Free, V = Vegetarian, VG = Vegan

Please Advise Your Server of Any Allergies or Requests
A 10% Discretionary Service Charge Will Be Added to Your Bill
Follow us on Instagram & Facebook for any Upcoming Events!

