

STARTERS

Vegetarian Mezze Platter £13.95

A little something for everyone to snack on. Grilled halloumi, aubergine, peppers, and flat bread served with deep fried courgettes, mushrooms, and a large dipping pot of hummus.

The Italian Sharing Platter £13.95

Cured Italian prosciutto crudo di Parma, with a classic bruschetta, served with toasted flat bread, grilled halloumi cheese, hummus, extra virgin olive oil, sea salt, and a salad garnish.

Fresh Mussels £9.95 / £17.95

Cooked in white wine & a creamy garlic sauce served with warm ciabatta bread.

Soup of the day £6.50

Seasonal soup served with warm ciabatta bread.

Brie Wedges £9.95

A trio of deep fried brie oozing out of a crispy breadcrumb coating, served with salad garnish and apple and pear compote.

Garlic King Prawns £10.95 / £17.95

Shell-on King prawns in garlic butter served with toasted ciabatta slices.

Prawn Cocktail £9.50

Norwegian Prawns, bedded on a fresh salad, dressed in Marie-Rose sauce.

MAINS

Grilled Pork Kebab	£14.95
Tender loin of pork, mushroom & pepper kebabs, served with toasted flatbreads & tzatziki dip.	
Fish and Chips	£16.95
Beer battered haddock fillet, chunky hand cut chips & garden peas served with tartare sauce.	
Windsor Castle Beef Burger	£15.95
Topped with cheddar cheese, a strip of bacon, finished with salad & a tomato & onion relish.	
Oven Roasted Lamb Rump	£18.95
Served with warm new potato & green bean salad and rosemary red currant jus.	
8oz Fillet of Beef	£29.95
8oz tender fillet of beef cooked to your liking, served with hand-cut chips, roasted tomatoes, a Portobello Mushroom & whipped horseradish sauce.	
8oz Scottish Rib-Eye Steak	£25.95
28 days dry-aged Aberdeen angus, juicy and tender, thanks to the generous marbling, cooked as you wish served with thick hand-cut chips, grilled portabello mushroom and tomato.	
Pan fried Seabass	£17.95
Two delicately pan fried fillets of sea bass, served with crushed garlic new potatoes and a light lemon, thyme & parsley sauce.	
Classic Caesar Salad (add £7 for Chicken)	£12.95
Caesar salad served with crispy garlic croutons, anchovies & fresh parmesan.	
Chargrilled Chicken Breast	£14.95
Succulent chicken breast, marinated in lemon & garlic, pan fried served with a rustic, creamy leek sauce, and season vegetables.	
Lasagne	£13.95
Beef lasagne served with a mixed salad.	
Mushroom Stroganoff (add £8 for 6oz Fillet Steak)	£13.95
Creamy wild mushroom Stroganoff served with a portion of basmati rice.	
Seafood Linguine	£17.95
Linguine with squid, king prawns, and mussels cooked in a white wine and creamy garlic sauce.	

EXTRAS

French Fries – Hand-Cut Chips – Vegetables – Mixed Salad	£4.45
Deep Fried Courgettes – Rocket and Parmesan Salad	£4.95
Peppercorn Sauce – Port and Stilton Sauce – Red Wine and Mushroom Sauce	£3.50

Please inform your waiter of any dietary or allergen requirements you have.

DESSERTS

Homemade Traditional Tiramisu - £7.95

The perfect 'pick me up' after your meal. An Italian speciality, made with the finest, darkest ingredients offering a high degree of sophistication and appeal.

Sticky Toffee Pudding served with vanilla ice cream - £8.95

An absolute classic, delicious and substantial but we bet there won't be a spoonful left on the plate!

Chocolate and Amaretto Cheesecake - £7.95

A modern 'no-bake' dessert, light and lively with a satisfying density without the wobble.

Artisan and British cheeses selection, crackers, chutney, apples and grapes - £10.50

Selection of ice creams & sorbets: 3 x scoops - £5.95

Vanilla Ice Cream
Chocolate Ice Cream
Strawberry Ice Cream
Mango Sorbet

No room? Selection of coffees and teas available....

HOT DRINKS

Espresso £2.20

Double Espresso £2.80

Americano £2.50

Café Latte £3.20

Cappuccino £3.40

Liqueur Coffee £7.95 (Tia Maria, Courvoisier or Jameson Irish Whiskey)

Floating Coffee £4.50

English Breakfast Tea £2.20

Peppermint Tea £2.20

Green Tea £2.20

Lemon and Ginger Tea £2.20

Raspberry Tea £2.20

Camomile Tea £2.20