

A LA CARTE MENU 2019

Allergies & Intolerances Please Inform a Member of Staff, *Dishes can be Gluten Free
Our Kitchen is NOT an Allergy Free Environment (Please Ask)



STARTERS £6.50

Chefs Of The Day Soup (V) *

Served with a Hot Seed Roll or Garlic Bread.

Breaded Whitebait N.G.F

Deep-fried & Served with Salad Garnish, Brown Bread & Butter.

Seafood Platter *

*Smoked Salmon, Royal Greenland Prawns & Shell on Prawns,
Served with a Marie Rose Sauce, Salad Garnish & Brown Bread & Butter.*

Fresh Shetland Mussels Mariniere Style * (£7.50)

Mussels Cooked in White Wine, Onions & Thyme with a Splash of Cream.

Chefs Chicken Liver Pate with Cream, Bacon & Madeira *

Served with Groombridge Bakery Toasted Bread & Homemade Chutney.

Field Garlic Mushroom on Croute *

Field Mushrooms, Sautéed in Garlic Butter, Tossed in Cream & Served on Toasted Garlic Bread.

White Rock Nachos.* (V)

Tortillas in Salsa, Monteray Jack Cheese, Jalapenos, Topped with Sour Cream & Guacamole.

MAIN COURSES £17.95

Prime Scottish 8oz Ribeye Steak Served with a Sauce (See Below) * £19.95

Prime Scottish Fillet Steak * 8oz £24.95

Chateaubriand for 2 * 16oz(Served with a Sauce of your Choice.) £48.95

SAUCES, Peppercorn,* Blue Cheese * Wild Mushroom * £2.95

Cooked to Taste on a Char-grill, Served with Field Mushrooms, Grilled Tomato and Chips.

All weights are approximate uncooked.

Fresh Shetland Mussels Mariniere Style * (Starter £7.50)

Mussels Cooked in White Wine, Onions & Thyme with a Splash of Cream.

Served with Brown or White Plaited Roll or Chips.

Roasted Breast of Barbary Duck*

On Braised Red Cabbage Finished with an Orange & Ginger Jus.

Fillet of Sea Bream *

Baked in the Oven in White Wine, on a Bed of Roasted Vegetables with a Basil Cream Sauce.

Rosemary & Garlic Marinated Lamb Rump. N.G.F

With a Mulled Fruits of the Forest Jus.

Roasted Pork Belly *

Boneless Loin of Cod Creole *

*Roasted Cod Fillet with a Mildly Spiced Creole Sauce Finished with
King Prawns & Monteray Jack Cheese.*

Vegetarian Chestnut, Mushroom & Blue Cheese Wellington. (V) N.G.F

Served on a Herbed Tomato Sauce.

ALL THE ABOVE ARE SERVED WITH FRESH VEG & POTATOES OF THE DAY.

Mixed Salad £3.95, Onion Rings £2.95, Garlic Slices £3.25, Add Cheese .50p

Portion of Field Mushrooms £4.25, Seed Roll & Butter £1.10



BAR SNACKS

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8oz Rump Steak with Mushroom, Tomato & Chips.*	£13.95
6oz Beef Burger Served in a Bun with Cheese, Bacon, Tomato & Chips	£13.95
Home Cooked Ham, Eggs (2) with Chips.*	£11.95
Home Cooked Roast Beef with Chips & Peas.*	£11.95
Hayward's Sausages, Chips & Peas.	£11.95
Breaded Wholetail Scampi with Chips & Peas.	£11.95 N.G.F
Breaded Plaice Goujons with Chips & Peas.	£11.95 N.G.F
Crispy Fried Chicken with Chips & Peas.	£11.95 N.G.F

(The Above can be Served with Mash Potato or Salad, as an Alternative.)

HOMEMADE VEGETARIAN MEALS £11.95

Deep Fried Halloumi Wedges. *

Served with Guacamole, Salsa, and a Mixed Salad.

Macaroni Cheese Bake. N.G.F (Bacon Lardons Can be Added + £1.00)

Served with a Crisp Mixed Salad or Chips or Garlic Bread.

White Rock Nachos.*

Tortillas Smothered in Salsa, Monteray Jack Cheese & Jalapenos, Topped with Sour Cream & Guacamole.

Vegetable Curry. * (Peeled Prawns Can be Added + £2.00)

Served with Basmati Rice, Naan Bread & Pappadom.

PLOUGHMAN'S £10.25 (CHOICE OF TWO) *

**Cheddar, Sausage, Ham, Beef, Stilton,
Royal Greenland Prawns.**

Choice of Brown & White Bread or Chips

with Mixed Salad, Homemade Coleslaw, Onions & Pickle.

PLAITED ROLLS £7.95 N.G.F

Cheddar, Ham, Beef, Bacon & Stilton Mayonnaise

Rump in a Roll with Fried Onions.

Royal Greenland Prawns with a Marie Rose Sauce.

Sausage with Fried Onions

Choice of Brown or White Bread Served with Green Salad & Tortilla Chips.

SIDE DISHES

Chips £3.25 (with Cheese +50p) Garlic Bread £3.25 (with Cheese +50p)

Battered Onion Rings £2.95, Homemade Coleslaw £1.95,

Seed Roll & Butter £1.10, Crisp Mixed Salad £3.95,

DESSERTS £6.50

Chefs Crème Brulee of the Day. (Please ask for details)*

Black Forest Chocolate Pudding *Served with Cherry & Chocolate Sauce & Whipped Cream.

Spotted Dick N.G. or Raspberry Jam Sponge Pudding.*Served with Hot Creamy Custard

Sticky Toffee Pudding. * Finished with Hot Toffee Sauce & Vanilla Ice Cream.

ICE CREAMS

Chefs Homemade Ice Cream,*

Vanilla, Strawberry,* Chocolate,* Mint Chocolate Chip,* Salted Caramel N.G.F

Sorbet (Please ask for Details)

Mint Chocolate Trufito * Mint Ice Cream Covered in a Hard Chocolate Shell.

English Cheese & Biscuits (Cheddar, Stilton & Goats)*

COFFEES, Filter £1.95 / Speciality £2.50 / Floater £2.65 + Liqueur £5.35