

dinner menu

starters

Fresh homemade soup of the day with warm crusty bread 3.50

Serrano ham mixed with mango, watercress and aged balsamic 4.75

Seared scallops on sauté potato circled with chilli coconut cream 5.35

Tempura of king prawn with lime and coriander 5.35

Tofu, marinated olives with fresh mint and roasted pine nuts 4.75

Tian of crab with fresh ginger, pesto and black pepper 5.25

Platter of smoked venison with fresh berries, chard and raspberry dressing 4.95

Confit of Barbary duck on a red onion marmalade and caramel jus 5.35

Millefeuille of grilled halloumi, fresh herbs with a mixed fruit and basil chutney 4.75

Antipasto, selection of cured meats, sundried tomatoes, mozzarella and herb scented ciabatta to share 11.95

Baked mini brie with toasted brioche and redcurrant compote to share 11.75

salads

Hot peppered salmon on a bed of crisp seasonal leaf balsamic and cherry tomatoes 7.25

Toasted tomato, flat mushroom and mozzarella with fresh basil and red onion 7.25

mains

Vanilla scented baked halibut on a coriander and leek carbonara 12.95

Seared swordfish steak with roseval potato salad and port reduction 12.75

Chump of lamb oven roasted on chorizo and rosemary cous 12.95

Marinated soy, ginger and chilli with medallions of beef and bok choy, green beans and sesame flavoured potatoes 13.25

Grilled garlic scented flat mushrooms with melted brie and brioche crust 7.25

Cod and chips, crispy batter and pea puree 8.50

Penne pasta with strips of smoked salmon, onions, mixed peppers, garlic and black pepper finished with a Pernod cream 8.75

grill

Mature rib eye steak 16.75

Matured fillet steak 17.25

All steaks are served on crushed truffle infused potato with a shallot and garlic confit

Beef burger with cheese and smoked bacon, maple syrup and Arran mustard 7.75

Hot and spicy cajun chicken burger with sweet chilli glaze and tomato 7.75

Sides

Chorizo and herb cous cous 2.50

Roseval sauté potatoes with toasted sesame seeds 2.50

Hand cut chips with Arran mustard dip 2.50

Mix leaf salad with aged balsamic 2.50

Grilled garlic scented flat mushrooms 2.50

kids' menu

(for children up to 12 years old)

Kids Mini Cod and Chips	3.20
Kids Soup with crusty bread	1.75
Kids Tomato & cheese pasta	3.20
Kids beef burger	3.20
Kids chicken in a bun	3.20

All served with chunky chips & peas

two course lunch
£7.95
served
everyday 12-5pm

two course pre-theatre
£9.95
served
mon-fri 5-9pm

desserts

Pear and toffee pecan crumble	4.20
Belgian crunch Trukish delight	4.20
Red chilli pineapple and coconut tart with vanilla ice cream	4.20
Iced mint choc chip parfait and amaretto biscuits	4.20
Assorted cheese board	5.20



breakfast and brunch

served mon-sat 10-12 midday
Sunday brunch served 11am-4.30pm

Brioche French toast, bacon and maple syrup 3.95

Brioche French toast and maple 3.25

Eggs and muffins

Grilled muffin topped with scrambled egg and smoked salmon 3.95

Grilled muffin with poached eggs, parma ham and hollandaise 4.50

Grilled muffin, poached eggs, sundried tomatoes, hollandaise and rocket 4.25

Fabric breakfast grill

Smoked bacon, scrambled egg, tomato, pork sausage, mushroom and brioche toast 5.75

Rustic bacon or pork sausage roll 2.25

Museli with fresh berries and fresh cream 2.75

Champagne Breakfast

Smoked salmon, scrambled egg, toasted brioche, fresh strawberries and maple syrup flavoured yoghurt

Moet and Chandon Champagne 13.25

white peach bellini 9.50

Breakfast drinks

virgin mary 2.25

freshly pressed orange juice 2.85

hot drinks

americano Reg 1.95 Large 2.25

flat white Reg 1.95 Large 2.30

cappuccino Reg 2.00 Large 2.45

espresso Reg 1.50 Large 1.85

macchiato Reg 1.50 Large 1.95

café latte 2.10

double shot latte 2.45

vanilla latte 2.40

hazelnut latte 2.40

liqueur coffee 4.50

hot chocolate 2.25

mocha 2.45

tea 1.70

tea for two 2.90

herbal tea 1.80



all prices are inclusive of 17.5% vat

lunch menu

starters

Fresh homemade soup of the day served with crusty bread 3.50

Serrano ham mixed with mango, watercress and aged balsamic 4.75

Seared scallops on sauté potato circled with chilli coconut cream 5.35

Tempura of king prawn with lime and coriander 5.35

Tofu, marinated olives with fresh mint and roasted pine nuts 4.75

Tian of crab with fresh ginger, pesto and black pepper 5.25

Antipasto, selection of cured meats, sundried tomatoes, mozzarella and herb scented ciabatta to share 11.95

Baked mini brie with toasted brioche and crudités 11.75

salads

Hot peppered salmon on a bed of crisp seasonal leaf balsamic and cherry tomatoes 7.25

Toasted tomato, flat mushroom and mozzarella with fresh basil and red onion 7.25

sandwiches and burgers

Toasted goats cheese with balsamic reduced red onion on toasted ciabatta 5.50

Serrano ham on ciabatta with vine tomato, basil and parmesan 5.50

Smoked salmon and citrus mayonnaise on wholemeal bread with capers and cucumber 5.75

Beef burger with cheese and smoked bacon, maple syrup and Arran mustard 7.75

Beef tomato and garlic burger with cheese and Arran mustard 7.75

Barbeque beef burger with cheese and Arran mustard mayo 7.75

Hot and spicy cajun chicken burger with sweet chilli glaze and tomato 7.75

Minted lamb burger with tomato, cheese and mustard mayo 7.75

Halloumi and red onion burger with balsamic reduced red onion 7.75
All served with handmade chips and seasonal salad

mains

Vanilla scented baked halibut on a coriander and leek carbonara 12.95

Seared swordfish steak with roseval potato salad and port reduction 12.75

Chump of lamb oven roasted on chorizo and rosemary cous 12.95

Marinated soy, ginger and chilli with medallions of beef and bok choy, green beans and sesame flavoured potatoes 13.25

Grilled garlic scented flat mushrooms with melted brie and brioche crust 7.25

Cod and chips, crispy batter and pea puree 8.50

Penne pasta with strips of smoked salmon, onions, mixed peppers, garlic and black pepper finished with a Pernod cream 8.75

Grilled matured rib eye steak on a crushed truffle infused potato with shallot garlic confit and natural jus 16.75

sides

Chorizo and herb cous cous	2.50
Roseval sauté potato with toasted sesame seeds	2.50
Handcut chips with Arran mustard dip	2.50
Mix leaf salad with aged balsamic	2.50
Grilled garlic scented flat mushrooms	2.50

desserts

Pear and toffee pecan crumble	4.20
Belgian crunch Turkish delight	4.20
Red chilli pineapple and coconut tart with vanilla ice cream	4.20
Iced mint choc chip parfait and amaretto biscuits	4.20
Assorted cheese board	5.20

patisserie

Carrot cake	2.75
Assorted danish	2.75
Toasted pancake with dark chocolate sauce	2.75

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