



STARTERS

Homemade seasonal soup of the day served with oven baked crusty bread & butter (v)	£4.95
Homemade salmon fishcake(s) on a bed of crispy shredded lettuce, served with a zesty light sweet chilli sauce dipping pot	£5.95/£9.95
Homemade chicken liver pate served with warm toast & a red onion & cranberry jam £6.45	
A classic – fresh prawn cocktail, served on a bed of shredded lettuce with tangy Marie-Rose sauce	£6.50
Grilled seasonal asparagus spears, served with a soft poached egg & lemon butter (v)	£5.95
Breaded deep fried brie wedges accompanied with a spiced apple & pear compote (v)	£6.45
Pink grapefruit, crispy bacon & fresh avocado salad, served with a honey/ mustard vinaigrette	£6.75
Classic Caesar salad served with crispy garlic croutons, anchovies & fresh parmesan	£5.95/£9.95
Classic Caesar salad served with crispy garlic croutons, anchovies & fresh parmesan and grilled chicken	£7.95/£11.95
Fresh mussels cooked in white wine & a creamy garlic sauce served with warm bread	£6.95/£10.95
Finger licking BBQ chicken wings	£6.50
Tempura lightly battered squid rings, served with a delicate lemon & garlic mayonnaise	£6.95
Bruschetta with fresh tomato, basil, garlic & olive oil	£4.95
Light tempura battered tiger prawns, served with a honey, ginger, chilli soy sauce dip	£8.95
Sharing dish – combination of bruschetta, grilled halloumi cheese, toasted pitta bread, houmous and Parma ham	£10.95
Sharing dish – tempura fried mushrooms & courgettes, grilled pepper & aubergine slices, grilled haloumi cheese, garlic & mayo dip	£10.95



MAINS

Succulent chicken breast, marinated in lemon & garlic, pan fried served with rustic creamy leek sauce	£11.95
Grilled tender loin of pork, mushroom & pepper kebabs, served with toasted flatbreads & tzatziki dip	£12.95
Grilled Scottish salmon fillet marinated in an oriental Teriyaki sauce	£12.95
An 8oz prime Scottish rib-eye steak cooked to your liking, with vine, roasted plum tomatoes & a Portobello mushroom	£14.50
Tender fillet of beef cooked to your liking, served with vine roasted plum tomatoes, a Portobello Mushroom & whipped horseradish sauce	£14.50
Pan seared prime tuna steak, seasoned with a combination of oregano, garlic tomatoes, lemon & basil, served on a bed of crispy noodles	£15.50
Two delicately pan fried fillets of sea bass, served with a light lemon, thyme & parsley sauce	£13.95
Puff pastry tartlet filled with a tasty combination roasted peppers, cherry vine tomatoes spinach & parmesan cheese (v)	£9.95
Classic Fish & Chips – beer battered prime haddock fillet, served with tartar sauce, homemade chips & peas	£10.95
Grilled lamb cutlets marinated in rosemary & garlic, served with a tangy redcurrant jus	£12.95
Barbury duck breast served with a raspberry & cassis sauce	£13.45
Homemade wild mushroom & goats cheese tartlet (v)	£9.75
Large mixed seafood platter for 2 including Scottish grilled salmon, garlic king prawns muscles, calamari & haddock goujons	£29.95
Large mixed meat platter for 2 including rib eye steak, pork tenderloin, lamb cutlets, chicken breast & seasonal sausages	£34.95

PREMIUM QUALITY BURGERS £10.95

Freshly minced British beef, cooked to your liking – all served in a bun with home-made chips

- The Windsor Castle Classic – Topped with cheddar cheese, a strip of bacon, finished with salad & a tomato & onion relish
- Chilli Burger – Served with fresh chilli sauce, salad relish & mayonnaise
- Barbeque Burger – Served with a smoky barbeque sauce, salad, relish & mayonnaise
- Blue Cheese Burger – Served with a Stilton cheese dressing, salad, relish & mayonnaise

SIDES - £ 2.50 EACH

- Deep fried courgettes _ Seasonal veg _ Mixed salad _ Rocket & Parmesan (£3.95)
- Homemade chunky chips _ French fries _ Mash potatoes

SAUCES - £1.95 - Peppercorn sauce _ Port & Stilton _ Red wine & mushroom