

the LORD OF THE ISLES

Mains

FISH & CHIPS

Beer battered fresh haddock fillet served the traditional way with homemade tartare sauce, garden peas, fries and a wedge of lemon.

Large – 11.50 Small – 8.50

HOMEMADE 'SHRIMP TAIL' SCAMPI

Chefs own scampi made using North Atlantic shrimp tails in a light batter and served with homemade tartare sauce, garden peas, fries and a wedge of lemon – 14.50

CHICKEN ESCALOPE

Chicken and parmesan escalope in a lemon, black pepper panko crumb served with a spiced Cajun sauce, fresh leaves and fries – 14.50

SIRLOIN STEAK (8OZ)

Cooked to your liking and served with cherry tomatoes, mushrooms, dressed leaves and fries –

21.50

Add a sauce for 1.50

Peppercorn, Mushroom or garlic butter

Surf your Turf... Add langoustines for 6.00

THREE CHEESE MACARONI (V)

Chefs own creamy three cheese macaroni topped with cheddar and served with dressed leaves and fries – 10.00

CHICKPEA & SPINACH CURRY (V)

A mildly spiced curry of chickpeas, sweet potato and spinach with a cooling mint yogurt sauce served with rice and flatbread – 12.50

