

# M E N U

## Starters

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Butternut squash soup finished with sage and honey **V** £5.25

Chicken pakora - tender chicken breast dipped in our homemade batter of gram flour flavoured with ajwain seeds and spices served with a mango salsa and dressed leaves £6.50

Roasted vegetable quesadilla - chilli roasted vegetables and Portabello mushrooms folded with Monterrey Jack cheese into spiced flour tortilla **V** £4.95

Slow roasted plum tomato and Mozzarella salad served with dressed rocket leaves **V** £5.95

Scottish smoked salmon with caper, red onion and green salad served with lemon and malted brown bread and butter £6.95

Grilled butterfly tiger prawns basted with garlic and herb butter served with a lemon wedge £7.00

Greek salad - a tossed salad of Feta cheese, olives, tomatoes, cucumber, capsicum, red onion and Cos lettuce dressed with lemon and olive oil **V** £5.95

Ham croquettes - traditional Spanish tapas dish served with tomato jam and green salad £6.25

## Main course

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### From the grill...

10oz ribeye steak £17.50

8oz sirloin steak £16.50

Butterfly garlic chicken breast £12.95

Cajun spiced salmon supreme £13.50

All grill items are served with a grilled tomato, battered onion rings and a choice of loaded jacket potato or fries, peppercorn sauce or garlic and herb butter.

Kashmiri lamb curry - a fairly hot dish served with basmati rice and naan bread £14.50

Pan-fried fillet of sea bass with confit vine tomatoes and garlic, flavoured with rosemary and white wine, served with toasted rustic bread £15.95

Linguine pasta with crab, bound in a light soave wine sauce finished with chives and tomato £12.00

Thai green vegetable curry with pak choi baby corn and egg plant served with lemon scented basmati rice **V** £10.95

Porcini mushroom risotto finished with sautéed Portabello mushrooms and Parmesan **V** £9.50

Pansotti pasta stuffed with goat's cheese, sundried tomato and black olives dressed with a light sauce of basil garlic and olive oil **V** £10.50

## Something on the side

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Beer battered onion rings £2.75

Chunky chips £2.75

Dressed mixed salad £2.75

Steamed green vegetables £2.75

Garlic and herb bread £2.75

## Desserts

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Tiramisu £5.50

Chocolate polenta cake served with vanilla sauce £5.25

Bread and butter pudding served warm with vanilla pod ice cream £5.50

Freshly made to order churros with apple and cinnamon compote and vanilla pod ice cream £5.25

Tarte au citron with Chantilly cream and raspberry coulis £4.95

Selection of English and continental cheeses served with grapes, celery and water biscuits £5.95

Selection of ice creams £4.50

Fresh fruit salad £4.50

**MENU AVAILABLE IN LARGER PRINT. PLEASE ASK.**

Some of our dishes may contain traces of nut products. Please advise us in advance of ordering of any allergies.

# Destinations

RESTAURANT & BAR

# W I N E L I S T

No.	White wine	175ml	250ml	Bottle
<b>Light, refreshing dry white</b>				
1.	Cullinan View Chenin Blanc, Robertson, S. Africa 2007/8 <i>Expressive, open and youthful vibrant peach and melon fruits.</i>	£3.75	£5.20	£15.50
2.	Cave de Massé Maccabeau-Vermentino, VdP d'Oc, France <i>Crisp dry white from the south of France. A blend of Vermentino and Maccabeau grapes with aromas of lemon and apple.</i>	£3.75	£5.20	£15.50
3.	Borgo Tesis Pinot Grigio, Fantinel, Italy 2006/7 <i>Premium quality, offering great ripe apple and pear flavours from this top winemaker.</i>	£5.25	£7.35	£21.95
<b>Fuller flavoured, fruity white.</b>				
4.	Kleine Zalze Sauvignon Blanc, Stellenbosch, S. Africa 2007/8 <i>An outstanding wine with ripe grapefruit and herbaceous flavours and great balance.</i>			£17.95
5.	Orvieto Classico Secco Vigneto Torricella, Bigi, Italy 2006/7 <i>Top quality, single estate wine with aromas of pears followed by citrus, apple and herbs on the palate, with distinctive almonds on the finish.</i>			£21.95
<b>Full flavoured, richer, white</b>				
6.	Berri Estate Chardonnay, SE Australia <i>Fresh and lemony matured in stainless steel with no oak contact. A crisp Chardonnay with a ripe acidity and good weight.</i>	£4.50	£5.95	£17.50
7.	Robert Mondavi Woodbridge Chardonnay, California, 2005/6 <i>Zesty tropical fruits coupled with peach and nectarine are softened by integrated oak flavours, superbly balanced wine.</i>			£23.50
8.	Nobilo Southern Rivers Sauvignon Blanc, East Coast, N. Zealand 2007/8 <i>Offering fresh, grassy, gooseberry flavours on nose and palate, classic Kiwi style.</i>			£24.85
<b>Red wine</b>				
<b>Light, fruity easy drinking red</b>				
9.	Crusan Grenache-Merlot VdPD'Oc, 2006/7 <i>Typically well structured French wine with juicy raspberry and plum fruit.</i>	£4.25	£5.75	£17.50
10.	Berri Estates Shiraz, South-Eastern Australia, 2006/7 <i>Spicy with juicy dark berry fruit flavours mingling with a light touch of oak on the finish.</i>	£4.50	£5.95	£17.50
11.	Cullinan View Pinotage, Robertson, S. Africa 2007 <i>Lovely fruit, smokey character with soft, rounded feel on the palate.</i>	£4.50	£5.95	£18.50
<b>Medium bodied, distinctive red</b>				
12.	Faustino VII Rioja, Spain, 2005/6 <i>Rounded fresh fruit flavours finish with a subtle touch of oak.</i>			£24.50
13.	Vidal Estate Pinot Noir, Hawke's Bay, N. Zealand 2006/7 <i>The vibrant, clean character of Pinot Noir being produced in New Zealand is described as "text-book", red cherry with liquorice hints and silky finish.</i>			£28.40
<b>Full flavoured, rich red</b>				
14.	Robert Mondavi Woodbridge Shiraz, California, 2005/6 <i>Bursting with layers of black cherry, blueberry and plum with a velvety finish.</i>			£21.95
15.	Penfolds Thomas Hyland Cabernet Sauvignon, South Australia, 2002/4 <i>Intense blackcurrant and chocolate flavours mingle with the restrained oak background.</i>			£22.95
<b>Rosé wine</b>				
16.	Tierra Carmenere Rosé, Maule Valley, Chile, 2007/8 <i>Dry and fresh with light summer fruits refreshing the palate.</i>	£4.50	£5.95	£16.95
17.	Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy, 2007 <i>Light and refreshing, the popular herbaceous style with a light rose petal finish.</i>			£17.95
<b>Sparkling wine &amp; champagne</b>				
18.	Cordoniu Classico 1872 Cava <i>Classy, dry, sparkling wine, this renowned House choose to use the traditional Spanish varieties of Parellada, Xarel-lo and Macabeo grapes.</i>			£20.95
19.	Berri Estates Brut Rosé, South-Eastern Australia, NV <i>Suitable for all occasions, this easy drinking wine gives delicious summer fruit flavours.</i>			£22.50
20.	Louis Dornier & Fils Brut <i>Upfront biscuity elegance blends with a respectful ageing in bottle. Altogether, a very stylish wine.</i>			£35.95
21.	Piper Heidsieck Brut Champagne NV <i>Stylish and fresh with full body and real character.</i>			£42.95

WINE LIST AVAILABLE IN LARGER PRINT. PLEASE ASK.