

## A LA CARTE MENU 2018

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



### STARTERS £5.50

#### **Chefs Soup of the Day \***

*Served with a Hot Seed Roll or Garlic Bread.*

#### **Breaded Whitebait**

*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.*

#### **Chefs Homemade Pate of the Day \***

*Served with Groombridge Bakery Toasted Bread & Homemade Chutney.*

#### **Stuffed Field Mushroom \***

*Filled with Seasoned Sausage Meat, Finished under the Grill with Cheddar, on a Tomato & Herb Sauce.*

#### **White Rock Nachos. (V)**

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

#### **Salt & Pepper Fried Squid**

*With Crushed Szechuan Pepper & Sea Salt, Served with a Sweet Chilli Dip.*

### MAIN COURSES £16.95

#### **Fresh Shetland Moules Mariniere \* £14.95 (Can be as a Starter £7.50)**

*In White Wine, Onions & Thyme with a Splash of Cream Served with a Choice of Warm Roll or Chips.*

#### **White Rock Mixed Grill \***

*Steak, Lamb, Gammon & Sausage, Served with Field Mushroom, Vine Tomatoes & Chips.*

#### **Prime Scottish Ribeye Steak \* 8oz**

*Served with a Chasseur Sauce, Field Mushroom, Vine Tomatoes & Chips.*

#### **Roast English Mint Marinated Lamb Rump. \***

*Served with a Rich Cumberland Sauce.*

#### **Roasted Duck Breast \***

*Served Thinly Sliced in a Black Cherry Sauce with Cherry Brandy.*

#### **Prime Cod Steak \***

*Baked in the Oven with Tiger Prawns, in a Lemon & Lime Sauce.*

#### **Vegetarian Dish of the Day\* (V) (Please ask a Member of Staff)**

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

**Chateaubriand for 2 \* 16oz( Served with a Peppercorn Sauce.) £43.95**

**Prime Scottish Fillet Steak \* 8oz £21.95**

**SAUCES, Peppercorn, \* Chasseur \* Cream Garlic Sauce \* £2.95**

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

*All weights are approximate uncooked.*

**Mixed Salad £3.95, Onion Rings £2.95, Garlic Slices £3.20, Add Cheese .50p**

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

### BONUS MEALS £11.95

#### **Helen's Warming Vegetable Chilli. (V)**

*Roasted Vegetables in a Tomato Cinnamon & Garlic Sauce, Served with Basmati Rice & Garlic Bread.*

#### **English Loin of Pork.**

*Grilled Pork Loin Steak Creamy Wild Mushroom Sauce Finished with Crispy Bacon,*

*Served with Tomato, Mushroom & Chips.*

#### **Beer Battered Haddock \***

*Fillet of Haddock in a Beer Batter Served with Chips & Peas.*

#### **Fillet of Seabass**

*Baked in White Wine, Bread Crumbed, Served on a Bed of Creamed Leeks, with Pots & Veg of the Day.*



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**LIGHT MEALS**



<b>8oz Rump Steak with Mushroom, Tomato &amp; Chips.</b>	<b>£12.95</b>
<b>6oz Burger with Cheese, BLT &amp; Chips</b>	<b>£11.95</b>
<b>Home Cooked Ham, Eggs (2) with Chips.</b>	<b>£10.95</b>
<b>Hayward's Sausages, Chips &amp; Peas.</b>	<b>£10.95</b>
<b>Breaded Wholetail Scampi with Chip &amp; Peas.</b>	<b>£10.95</b>
<b>Breaded Plaice Goujons with Chips &amp; Peas.</b>	<b>£10.95</b>
<b>Crispy Fried Chicken with Chips &amp; Peas.</b>	<b>£10.95</b>

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

**HOMEMADE VEGETARIAN MEALS £10.95**

**Macaroni Cheese Bake.**

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

**Vegetable Curry.**

*Served with Basmati Rice, Naan Bread & Pappadom.*

**PLOUGHMAN'S £8.95**

**Cheddar or Sausage / Ham or Brie / Stilton / Royal Greenland Prawns.**

*Choice of Brown & White Bread with Mixed Salad, Homemade Coleslaw, Onions & Pickle.*

**PLAITED ROLLS £6.95**

**Cheddar / Ham / Sausage with Fried Onions**

**Brie & Bacon with Red Onion Marmalade / Rump in a Roll with Fried Onions.**

**Royal Greenland Prawns with a Marie Rose Sauce.**

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

**SIDE DISHES**

**Chips £3.25 (with Cheese +50p) Garlic Bread £3.20 (with Cheese +50p)**

**Battered Onion Rings £2.95, Homemade Coleslaw £1.95,**

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

**DESSERTS £5.50**

**Chef Crème Brulee ( Please ask for Details )**

**Spotted Dick or Treacle Sponge Pudding**

*Served with Hot, Creamy Custard.*

**Goopy Chocolate Pudding**

*With a Duo of White & Dark Chocolate Sauce, & Whipped Cream.*

**Sticky Toffee Pudding**

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

**Desserts of the Day**

*( Please ask for Details.)*

**ICE CREAMS ( 3 Scoop )**

**Chefs Homemade Ice Cream, Vanilla, Strawberry,**

**Chocolate, Mint Chocolate Chip, Salted Caramel**

**Sundae ( Please ask for Details )**

**Sorbet ( Please ask for Details )**

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

**Cheese & Biscuits (Cheddar, Stilton & Brie)**

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

