



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 £6.25

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.*

Scottish King Scallops (2) Wrapped in Parma Ham £7.50 *

Served with a Lemon Parsley Butter Sauce, Salad Garnish & Brown Bread & Butter.

Chefs Homemade Pate of the Day *

Served with Groombridge Bakery Toasted Bread & Homemade Chutney.

Field Garlic Mushroom on Croute *

Field Mushrooms, Sautéed in Garlic Butter, Tossed in Cream & Served on Toasted Garlic Bread.

White Rock Nachos. * (V)

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

Homemade Fish Cake *

Served on a Rich Tomato Coulis.

MAIN COURSES £16.95

Fresh Dressed Cornish Crab * £14.95

Topped with Mayonnaise, Served with Mixed Salad, Coleslaw, W/B Plaited Roll or New Potatoes.

Scottish King Scallops (4) Wrapped in Parma Ham *

*Served with a Lemon & Parsley Butter Sauce. **

Prime Scottish Ribeye Steak * 8oz

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

Roast English Mint Marinated Lamb Rump.

Served with a Rich Redcurrant & Rosemary Jus.

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 Creamy Prawn 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.) £44.95

Prime Scottish Fillet Steak * 8oz £22.95

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 £3.25, Add Cheese .50p

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

BONUS MEALS £12.95

Butterflied Chicken Au Poivre. *

Served in a Creamy Green Peppercorn Sauce with Basmati Rice & Roasted Vine Tomatoes.

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.



LIGHT MEALS

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

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

HOMEMADE VEGETARIAN MEALS £10.95

Helen's Warming Vegetable Chilli. *

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

Macaroni Cheese Bake.

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

Vegetable Curry. *

Served with Basmati Rice, Naan Bread & Pappadom.

White Rock Nachos. *

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

PLOUGHMAN'S £9.50

Cheddar, Sausage, Ham, Beef, Brie, Stilton, Royal Greenland Prawns.

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

PLAITED ROLLS £7.95

Cheddar, Ham, Beef, 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 £3.25 (with Cheese +50p)

Battered Onion Rings £2.95, Homemade Coleslaw £1.95,

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

DESSERTS £6.25

Chef Crème Brulee *(Please ask for Details)

Spotted Dick or Raspberry Jam Sponge Pudding.

Served with Hot, Creamy Custard.

Goey 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

