

## while you wait

Marinated green and black olives **£2.95**

Rustic bread, olive oil and balsamic vinegar **£2.95**

Hummous with grilled tortilla chips **£2.95**

## starters

Soup of the day served with rustic bread **£5.50**

Flaked, natural smoked haddock and potato chowder **£6.95**

Tomato and basil risotto with pan fried black peppered goats cheese and parmesan tuille (v) **£7.50**

Oak smoked Scottish salmon on toasted brioche with soft poached egg and hollandaise sauce **£7.95**

Seasonal melon with caramelised baked figs, medley of fruit and bacardi rum syrup (*healthy option*) **£5.95**

Chinese style crispy duck with steamed pancakes, shredded cucumber, spring onion and hoi sin sauce **£8.95**

Seared scallops with ginger and courgette ribbons (*healthy option*) **£12.50**

## salads and pasta

Grilled chicken, crispy lettuce, caesar dressing, parmesan shavings, Anchovies, and sea salted bread croute **£12.95**

Pan fried tuna steak with crisp salad leaves, steamed green beans, tomato, olives and mustard dressing (*healthy option*) **£12.95**

Grilled chicken and creamed spaghetti with smoked bacon and parmesan shavings **£12.95**

Plum tomato and roasted Mediterranean vegetables with penne pasta, fresh basil and balsamic glaze (v) (*healthy option*) **£12.95**

Coconut and chilli monkfish linguini **£14.95**

## main course

Open ravioli of corn fed chicken with pan fried parma ham, deep fried sage and roasted carrots **£18.50**

Home made crab cakes with sour cream, lime and coriander butter **£18.50**

Braised lamb shank with chorizo sausage and spring onion mash **£16.95**

Pan fried Scottish salmon on a seafood and saffron risotto **£16.50**

Deep fried beer battered market choice fish with mushy peas, tartare sauce and lemon garnish **£16.95**

Roasted hazelnut and marmite vegetable terrine, served with creamed mashed potatoes and rosemary gravy (v) **£13.50**

## the plaza grill

*The Plaza Grill allows our guests to create their own meal, choose a main dish below and add your own choice of side orders from our menu.*

**Hand cut 21 day dry cured sirloin of beef**

**Sourced locally served with grill garnish.**

8oz with pepper, diane or béarnaise sauce **£18.50**

12oz with pepper, diane or béarnaise sauce **£24.50**

10oz butterfly chicken fillet (*healthy option*) **£17.50**

Aberdeen angus 8oz beef burger seasoned with black pepper and coriander with chunky chips **£12.95**

Chicken breast burger with Swiss cheese, mushrooms and chunky chips **£11.95**

Grilled Scottish salmon fillet on plum tomato and basil salad with hollandaise sauce (*healthy option*) **£15.95**

## sides

**All at £2.75 each**

Fries / Onion rings / Mash potatoes / Mixed vegetables / Chunky chips / Tomato and basil salad / Caesar salad / Buttered new potatoes / Spinach / Rocket and parmesan salad

## the finale

Chefs award winning deep fried banana wrap served with butterscotch sauce and vanilla ice-cream **£5.95**

Rustic fresh fruit salad (*healthy option*) **£5.95**

Belgium chocolate truffle served with vanilla cream **£5.95**

Oven baked vanilla cheesecake served with seasonal berries and fresh cream **£5.95**

Sticky toffee pudding served with butterscotch sauce **£5.95**

Ice cream selection **£5.95**

*Please ask one of our team for today's selections*

Individual British and Irish Cheese Platter **£6.95**

*Daily Selection of British and Irish Cheeses, served with Sun-dried Tomato Scones*

Some of our foods may contain nuts, nut products or ingredients produced from genetically modified soya or maize. If you are allergic to certain foodstuffs and would like advising regards to the content of our menus, please ask a member of our team.

A 10% service charge will be added to your bill as standard, although payment of this is entirely at your discretion.

All Prices include VAT