

## Al La Carte Menu

Cold Starters		<a href="#">Top</a>
V	Egg Mayonnaise	£6.00
V	Buffalo Mozzarella and Tomato Salad - on a bed of rocket with sun-dried and cherry tomatoes	£6.50
	Homemade Pâté - A smooth chicken liver Paté	£7.25
	Prawn Salad	£7.50
V	Cantaloupe Melon - served whole with Muscatel wine from Portugal	£7.50
	Avocado Pear filled with Prawns - topped with Marie Rose sauce	£7.95
	Presunto de Chaves - cured smoked ham from northern Portugal served with melon and shavings of parmesan	£10.25
	Fresh Hors d'Oeuvres - a little selection of our cold starters	£13.00
	Vig Lodge Smoked Salmon - hand smoked on the Isle of Lewis	£13.50
Hot Starters		<a href="#">Top</a>
V	Freshly made Soup of the Day	£5.00
V	Butchers Arms Mushrooms - Sautéed in Garlic Butter	£6.50
	Fresh Lobster Soup	£6.75
	Fresh Grilled Sardines (Not on Saturday) - three grilled sardines served with onion garnish	£7.00
V	Grilled Goats Cheese - thick slice cut from a log of French goats cheese served on a bed of Salad with Olive Oil and Balsamic Vinegar Dressing	£7.25
	Pasteis de Bacalhau - Traditional fried Portuguese cod cakes	£7.50
	Moules Mariniere - Devonshire mussels in a creamy white wine sauce	£7.45
	Goujons of Plaice - Crisp fried slices with a homemade Tartare Sauce	£7.75
V	Mushroom and Stilton Tart - Served hot	£8.00
	Smoked Haddock Rarebit - poached haddock on a bed of tomatoes with a cheesy rarebit topping	£8.75
	Homemade Fishcakes - (made with Salmon, Haddock and Prawns) - served with a Grain Mustard Sauce	£9.00
	Oriental Gressingham Duck Salad - 2 Duck cakes served with a sweet hoi sin sauce and tossed dressed leaves	£9.00
V	Fresh Asparagus - poached and served with melted butter and parmesan shavings	£9.00
	Spicy Crabbies - 2 homemade patties of flaked devon crab served warm on a tossed salad with a sweet chilli mayonnaise dip	£12.50
	Scampi - Fried, Mornay or Meunière	£12.50
	Tempura Prawns - three battered langoustinhos served with a tempura dipping sauce	£13.00

Grilled Scallops - With a caramelised chilli sauce on a bed of salad	£14.00
Butterflied Langoustinhos - In garlic butter or Piri Piri sauce (Hot)	£14.00
Shellfish "Brandy" - Scallops, Scampi and Langoustinhos in a tomato, brandy and cream sauce in a puff pastry shell	£15.00

V = Suitable for Vegetarians

Main Courses - Fish (all served with a selection of potatoes and vegetables)		<a href="#">Top</a>
Cajun Style Salmon - boneless tranche of coated salmon served with petit pois	£17.50	
Grilled Fillet of Sea Bass - line caught Devonshire sea bass grilled and served with a little salsa	£18.00	
Scampi - Fried, Mornay or Meunière	£22.00	
Bacalhao Grelhado - traditional Portuguese dried salt cod grilled with olive oil and a hint of garlic, Lino's favourite dish	£23.00	
Homemade Fishcakes - (made with Salmon, Haddock and Prawns) Served with a Grain Mustard Sauce	£18.50	
Fresh Grilled Dover Sole - Served on or off the bone	£27.50	
Dover Sole Mornay - Filleted, poached and served with a light cheese sauce	£28.00	
Grilled Langoustinhos - Served whole with a sweet chilli mayonnaise dip	£26.50	
Butterflied Langoustinhos - in garlic butter or piri piri sauce (hot)	£27.50	
Langoustinhos "Brandy" - served with rice in a tomato, brandy and cream sauce	£29.00	

Main Courses - Vegetarian Dishes (all served with a selection of potatoes and vegetables)		<a href="#">Top</a>
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Mushroom and Stilton Tart - served hot	£14.00
Grilled Goats Cheese - two thick slices cut from a log of French goats cheese served on a bed of Salad with Olive Oil and Balsamic Vinegar Dressing	£14.00
Lasagne - freshly made with brie broccoli and a creamy cheese sauce	£14.00
Pepper Medley - A trio of peppers roasted and filled with a cheddar souffle served with a light cheese sauce	£12.00

Main Courses - Meat (all served with a selection of potatoes and vegetables)		<a href="#">Top</a>
Grilled Scotch Sirloin Steak	£22.00	
Grilled Fillet Steak	£24.50	
Ribeye Steak Piri Piri - Hot and Spicy sauce flavoured with homemade red chilli oil	£21.00	
Fillet Steak au Poivre - Served in a Brandy, Green Peppercorn and Cream Sauce	£26.00	
Fillet Steak Quenby Hall - Served in a creamy stilton sauce	£26.00	
Tournedos Rossini - Grilled Fillet Steak served on a Crouton, topped with Paté and Mushrooms and coated with Madeira Sauce	£26.00	
Chateaubriand - For 2, Oven Roasted fillet sliced and served with the sauce of	£48.00	

your choice	
Steak Diane (Not on a Saturday) - Cooked at your table in brandy with sauteed onions and Worcester Sauce	£29.00
Beef Stroganoff - Strips of fillet pan fried with onions, mushrooms in a paprika cream sauce served with rice	£19.25
Chicken Piri Piri - Breast of corn fed chicken marinated and grilled with piri piri and paprika	£17.50
Roast Breast of Barbury Duck - Served pink with a sweet morrello cherry sauce	£18.25
Roast Breast of Local Pheasant - Served with a game jus and bread sauce	£18.00
Escalope of Veal Funchal - Served in a Madeira, Mushroom and Cream Sauce	£19.50
Grilled Calves Liver - Thinly sliced and served with Crispy Bacon	£18.25
Lighthorne Lamb Cutlets - Local spring lamb grilled and served with Homemade Mint Sauce	£18.50
Rack of Lighthorne Lamb Dijonnaise - Local spring lamb coated with mustard and herbs and served with roast gravy	£22.00
Venison Fillets "Heather" - 3 Medallions of Balmoral Deer fillet with Juniper berry and Rosemary sauce and served with Parisienne potatoes	£22.50
Roast Saddle of Balmoral Venison (for 2) - served with redcurrant jelly	£42.00

### Desserts

[Top](#)

Selection of freshly made Desserts from the Trolley Strawberries and Raspberries extra when available	from £6.25
Selection of Speciality Swiss Dairy Ice Creams - (Please ask for current flavours)	from £6.25

### Cheese

[Top](#)

A Selection from the Trolley - Served with a selection of Biscuits and Grapes	from £7.50
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### Coffee

[Top](#)

Brazilian Java Coffee	£2.40
Espresso Coffee	£2.60
Cappuccino Coffee	£3.50
Floater Coffee	£3.20
Liqueur Coffee of your choice	£6.25

None of our dishes are knowingly prepared using GM Products

Please ask for our guidance when ordering if you suffer from any food allergies

Menus and prices may be subject to change

