

SUMMER MENU

2 COURSE MEAL £14.20

3 COURSE MEAL £18.95

STARTERS

All @ £4.75

SUMMER SOUP

BAKED MUSHROOMS – baked garlic mushrooms stuffed with pepper relish 

BUTTERFLY KING PRAWNS – sweet chilli mayonnaise and salad

CHOUX DE CRAB – profiteroles with crab meat and citrus hollandaise

GRILLED CHICKEN SATAY – crunchy peanut butter sauce and pickled cucumber

PARSON'S PASTRY – smoked chicken, mushrooms, Provençal herbs with crème fraîche

SHREDDED DUCK PARCEL – in filo pastry with honey and ginger sauce

MAINS

All @ £9.45

SLOW COOKED SHOULDER OF LAMB – paprika potatoes,
baked spiced aubergine and green beans


PORK ESCALOPE – breaded and stuffed with mascarpone, mushroom sauce,
honey carrots, broccoli and mash potato

GRILLED CHICKEN BREAST – topped with mozzarella, french fries, green beans, mushroom
sauce and corn-on-the-cob

CONFIT LEG OF DUCK – new potatoes, honey carrots and pak choi

CRAB STUFFED FILLET OF PLAICE – baby spinach, new potatoes and Veronique sauce

100% ABERDEEN ANGUS BEEF CHEESE BURGER – in ciabatta, relish and mayonnaise,
with french fries, mixed leaf salad and corn-on-the-cob

HALLOUMI BURGER – in ciabatta, with tomato, cucumber, avocado,
sweet potato fries and corn-on-the-cob 

VEGETARIAN CREPE – grilled vegetables and goats cheese 

DESSERTS

All @ £4.75

APPLE CAKE – custard and vanilla ice cream

PROFITEROLES – banana cream and chocolate sauce

VANILLA CHEESECAKE – whipped cream and passion fruit coulis

WHITE CHOCOLATE AND PISTACHIO PARFAIT – fresh orange and chocolate sauce

DESSERTS

CHOCOLATE BROWNIE - chocolate sauce and vanilla ice cream **£4.75**

BANOFFEE PIE **£4.95**

POACHED PEAR - vanilla panna cotta and berry coulis **£4.95**

ETON MESS **£4.75**

SELECTION OF CHEESE - crackers, apple and raisin chutney **£5.25**

STRAWBERRY SUNDAE - trio of ice creams, whipped cream and chopped strawberries **£4.75**

COFFEE & TEA

FILTER COFFEE **£1.95**

ESPRESSO / DOUBLE ESPRESSO **£1.95/£2.45**

CAPPUCCINO / CAFÉ LATTE / HOT CHOCOLATE **£2.45**

ENGLISH BREAKFAST / EARL GREY / MINT / CAMOMILE / GREEN TEA **£1.95**

FLAVOURED COFFEES **£2.95**

VANILLA / CARAMEL / HAZELNUT / GINGERBREAD / RASPBERRY

ORGANIC LOOSE TEA **£2.95**

**CAMOMILE BLOSSOM / ROOIBOS SUPERIOR / PEPPERMINT LEAF /
HIBISCUS LEMON / JAPANESE SENCHA**

CHOICE OF SOYA, ALMOND, SKIMMED OR SEMI-SKIMMED MILK

LIQUEUR COFFEE

**IRISH (JAMESON'S) / ROYALE (BRANDY / CALYPSO (TIA MARIA) / ITALIAN (AMARETTO) /
RUSSIAN (VODKA) / BAILEYS COFFEE / COINTREAU COFFEE** **£3.95**

AFTER DINNER DRINKS

**AMARETTO / BAILEYS / TIA MARIA / LIMONELLO / COINTREAU / SAMBUCA / DRAMBUIE /
GRAND MARNIER / GRAPPA / FINE RUBY PORT / MARTELL VS.** **£3.45**

ARMAGNAC / CALVADOS **£3.45**

BESPOKE COCKTAILS **£6.20**

DESSERT WINE

SANTA MONICA, CHILE

125ml **£4.25**

50cl Bottle **£16.95**

A 10% optional service charge will be added to parties of 5+

We accept all cards except American Express.

We do not accept cheques.

For any food allergies, please check with you waiter.

For any compliments or complaints, please write to Mr Peter Ilic at peterilic@littlebay.co.uk