

2 Courses £20.95 3 Courses £25.95

## Dinner Menu

### Starters

Tiger Prawns Tempura with a Sweet Chilli Dip  
Smoked Haddock & Bacon Gratin with Braised Rice  
Leek & Potato Gnocchi Topped with Goats Cheese, a White Wine Cream  
Sauce & Tomato Concasse  
Spiced Chicken Salad with Caesar Dressing & Parmesan  
(Starter or Main)  
Chefs Pate with Grape Chutney & Toast  
Melon Fan with Sorbet & Fruit Coulis  
Smoked Haddock & Salmon Chowder  
Breaded Goats Cheese Served on a Sun Dried Tomato & Balsamic Salad  
Pear Poached in Grenadine with Prawns Marie Rose  
Wildings Meatloaf with a Spicy Salsa

### Mains

Pan Fried Sea Bass served with Pesto Crushed Potatoes & a Fresh Tomato Sauce  
Trio of Fish (Salmon, Cod & Hake) with a Tomato & Basil Vinaigrette  
Roast Rack of Lamb Minted Peas & Pan Juices  
Roast Breast of Gressingham Duck with Braised Puy Lentils & Bacon, Topped  
With a Rich Berry Jus  
Peppered Fillet Steak, With a Cracked Black Pepper Sauce  
(£6.00 Supplement)  
Supreme of Chicken 'Suedoise' White Wine, Swiss Cheese, Cream & Mushrooms  
Lambs Liver, Onion Mash & Meaux Mustard Cream  
Entrecote Steak 'Diane'  
(Cream, Tomato & Mushrooms)  
Haddock Tempura served with Tartar Sauce, Lemon & Salad  
Roast Fillet of Salmon With Sesame, Ginger, Soy & Noodles  
Fillet of Pork on a Haggis Cake, 'Viscayenne' (Pepper, Mushrooms & Cream)  
Wildings Chicken Schnitzel Topped with Garlic & Herb Butter  
Spicy Chilli with Rice Topped with Onions & Cheese  
(Starter or Main)

**All Mains Served With a Selection of Vegetables,  
Boiled Potatoes and French Fries  
Any Extra Servings £1.50 each**

**\*\*Some of the Above Dishes can be Made Gluten Free Upon Request\*\***

**PLEASE LET THE PERSON TAKING YOUR FOOD ORDER KNOW OF ANY ALLERGIES**

**THANK YOU**