

Menu

APPETIZERS

Bento Box 8.95

Crispy duck spring roll, prawn toast, chicken satay and tempura prawn

Crispy Fried Monkfish 7.95

Sweet chilli jam, rocket & crème fraiche

Baked crab pot 7.95

Fresh white crab meat with Swiss cheese and whole grain mustard

Insalata Caprese 6.95

Ripe tomato, mozzarella & rocket with pesto and aged balsamic

Sticky Baked Ribs 6.95

Jack Daniels and coke glaze

Christians Chicken Liver Parfait 6.95

Melba toast and sweet red onion marmalade

Tiger Prawn Piri Piri. 7.95

Cooked in garlic and red chilli butter

Scottish Lobster and prawn cocktail £8.95

With marie rose sauce and brown bread

Home-made soup of the day £5.95

FROM THE GRILL

Rump Steak 10oz 11.95

Rib Eye Steak 12oz 15.95

Sirloin Steak 12oz 17.95

Fillet Steak 10oz 21.95

T Bone Steak 16oz 21.95

Chateau Briand 24oz (2 persons) 49.95

Our beef is seasoned with a mild house steak rub to enhance the natural flavour, for an extra kick piri piri

spices can be added on request. Garlic tiger prawns or Cajun lump crab topping on any steak for a £3.95 additional charge.

Breast of free range chicken with pomodoro sauce & melted mozzarella £11.95

Lamb chops £16.95

All served with onion rings, tomato provencal, grilled field mushroom and a choice of fries, chunky chips, baked potato or creamed, cheese, wasabi or garlic mash & a choice of Béarnaise, Diane or Peppercorn sauce.

CHEFS SPECIALITIES

Live Scottish Lobster 27.95

Steamed, grilled or Thermidor

Seared Fillet of Line Caught Wild Seabass 17.95

Tiger prawn mash and Champagne cream sauce

Crispy Fried Fresh Haddock in Christian's Beer Batter 13.95

Chunky chips, pea puree, lemon and tartar sauce

Slow roast Pughs Suckling Pig 17.95

Spiced red cabbage, fondant potato, sage stuffing and pan juices

Roast Greshingham Duck 16.95

Roast potatoes, watercress and orange sauce

Rack of Derbyshire Lamb 16.95

Dauphinoise potatoes and rosemary jus

Scottish Salmon Fillet 12.95

Moroccan spiced chick peas and cous cous

Roast Whitby Cod £17.95

Madras potato, homemade Bhaji, mango syrup and corriander oil

All of the above chef.s specialities served with seasonal vegetables or house salad.