



Main Courses

<i>Eastcoast Award Winning Naturally Smoked Haddock</i>	£11.25
Served on a bed of champ, garden peas and parsley cream	
<i>Seafood Crepe</i>	£11.95
A melody of fish in a creamy shallot and white wine cream, topped with cheese and finished under the grill Served with a salad garnish	
<i>Deep Fried Gourmet Scampi</i>	£15.50
Tossed in seasoned flour and breadcrumbs. Served with peas, chips and homemade tartar sauce	
<i>Half Roasted Duck (GF)</i>	£12.95
Slow roasted and served with braised red cabbage	
<i>Churchtown Farm Organic Steak and Kidney Pie</i>	£10.95
Diced Aberdeen Angus slow cooked and served with potatoes and vegetables	
<i>Selection of Stir fry's (V) (GF)</i>	£11.95
Choose from chicken, beef, salmon or vegetables with wild rice	
<i>The Cuan's Homemade Lasagne</i>	£9.25
Partnered with our own salad garnish, coleslaw and fries	
<i>Steamed Plaice Paupiette</i>	£12.25
Stuffed with juliennes of smoked salmon and blanched spinach Accompanied with a light fish velouté	
<i>Bell's Lambs Liver and Pinkerton's Bacon</i>	£9.75
Pan fried liver with champ, pamphery cabbage and onion gravy	
<i>Seared 10oz Beef Fillet</i>	£21.95
With chips, sautéed onions, mushrooms and a choice of sauce (please allow 20 minutes for a well done fillet)	
<i>Pan seared Fillets of Sea Bass (GF)</i>	£12.25
Served with a melody of roasted beetroot, peppers and onions	
<i>Duo of Sea trout and line-caught Mackerel</i>	£11.95
Topped with a sun dried tomato and herb crust	
<i>Roast of the Day</i>	£9.95
Served with champ, roast potatoes and vegetables	

Please turn over for more mains choices
Please inform staff if you have special dietary requirements