

Young Diners

We have always felt that younger diners should have a choice without compromise when it comes to their dining selection.

We would like you to be able to choose anything from any of our older diner menus but we have also created a different menu aimed at the discerning younger diner who may be looking for something different.

This is exclusively for those under the age of 15 regardless of how much those older may want to try it.

We have described the dishes simply but we can explain them more in person and of course we can add or take anything off as you wish.

If you fancy something different, that's fine just tell us and if we have the ingredients we will make exactly what you would like.

Starters

Prawn Cocktail £3.95

Sweet Atlantic prawns bound in a 1970's style Marie Rose sauce. We then place the prawns on a nest of lettuce in a tall glass and serve with brown bread and butter.

Fresh Haddock Fingers £3.95 or £5.95

(Available as a starter or a main course – but never for older diners!)

Taking the best fresh haddock, we fillet finger-sized goujons, dip them in a light batter and fry until golden. As a starter we serve this with a ketchup dip and a tartare sauce dip. For a main course we add fresh chips and a "Salt & Pepper Salad" – this is a salad made with samphire (a lightly salty seashore plant) and watercress (a peppery plant that grows in slow moving fresh water). It's fresh tasting and really good for you.

Crudités £3.95

This classic party favourite is a healthy starter of carrots, cucumber and red peppers all cut to matching batons which, with asparagus spears, are perfect for dipping into our dips of aioli, cream cheese and sweet chilli sauce. You can have any or all the dips, or we can make one to your recipe.

Chicken Goujons £3.95 or £5.95

(Available as a starter or a main course – again, never available for older diners)

Using the freshest chicken breast, we slice matching strips, dip those in our lightest batter and deep fry them until golden. As a starter we serve these with a watercress garnish, a ketchup dip and an aioli dip. As a main course we add fresh chips and salsa salad of tomatoes, cucumber and spring onions on a bed of watercress.

Rare Bit £3.95

This is a very simple bite-sized starter or snack. What we do is make a type of cheese soufflé and spread the mix on a slice of half toasted bread – then it's back under the grill until the soufflé topping rises and goes golden brown. It's then quartered and popped on a warm plate – the soufflé falls quickly so is best eaten as quickly as possible.

Soup £3.95

We always have soup on our older diners menu and our restaurant team will let you know what that is. Our chefs always love to hear requests – if they can make it, they will make it. It's smaller than an adult portion and we serve it with fresh bread or a roll.

Garlic Bread £3.95

Taking two pieces of olive bread - we spread them with a butter, fresh garlic and herby infusion and bake in a very hot oven until crunchy outside but staying soft inside.

Mains

Most of our grills are served with your choice of fresh chips or baby baked potatoes and salad, or buttered sweetcorn and baton carrots – we'll say if it's something else. We can add onion rings, mushrooms and grilled tomatoes if you would like that too, or anything else you might fancy.

Grill

Fillet Steak Twice £8.95

The best cut of beef is fillet. It is lean with no fat but very tender and melts in the mouth. We take two slices, season them with sea salt, a rub of garlic and a grind of pepper – then we either pan fry them in butter or, if you prefer, we chargrill them for that BBQ flavour. They are very quick to cook and we believe the best way to have them is medium rare or rare.

Classic Burger £7.95

We take hand sliced and chopped steak, seasoning, fine chopped and sautéed shallots and bind with a water biscuit crumb and egg before forming into a good, round rustic burger. Onto the chargrill and served well done to rare with a toasted burger bun, relish, tomato salsa and ketchup dip. We can add a Cheddar or blue cheese topping.

Butterflied Chicken Breast £6.95

We take a fresh breast of chicken and once filleted it's a shape similar to a butterfly! Fresh lime juice, tarragon and seasoning are added a few minutes before cooking, we then chargrill before glazing with a little warmed butter and a drop of lime juice.

Simplified Eggs Benedict £4.95

Eggs Benedict is a classic recipe from Delmonico's restaurant (America's very first restaurant which opened in 1837). We have taken the key ingredients and simplified. What we do is wrap Parma ham around two spears of asparagus and crisp fry them – we then serve those classic style alongside a poached egg topped toasted muffin OR for a bit of fun we can swap the poached egg topped muffin for a brace of soft boiled eggs, buttery toasted muffin and the asparagus as "luxury dippers".

Mains

Most of our fish courses are served with your choice of fresh chips or baby baked potatoes and salad, or buttered sweetcorn and baton carrots – we'll say if it's something else. We can add onion rings, mushrooms and grilled tomatoes if you would like that too, or anything else you might fancy.

Fish

Fish Cakes

£5.95

Using prawns, haddock and smoked salmon we bind them together with mashed potato, chives and seasoning. Then we form two fish cakes, roll in herby bread crumbs and fry until crispy.

Mussels

£5.95

We use Scottish mussels and we cook them by poaching them with shallots, garlic and herbs – all of the alcohol in the wine evaporates during cooking leaving only a lovely summery flavour. We finish the dish with a swirl through of double cream and chopped parsley. This classic is a family favourite around the world and especially with the Crerar family! We say it is best served just with crusty bread, but it's also great dipping chips into the sauce!

Scallops

£8.95

This is the fillet steak of the sea. Scallops are firm white shellfish – very versatile; they can be grilled, fried or poached and are also great deep fried in batter (you can even eat them raw from the shell like an oyster...but we'll serve them cooked!). We can do them anyway you would like - we use three per dish and the favourite is to fry them in butter with some diced pancetta bacon.

Haddock

£5.95

We love our haddock fingers as described in the starters section – if you want to try a deep fried scallop we can add one to this dish.

Mains

Pasta and Salad

Penne Pesto **£5.95**

Taking hot penne pasta tubes we toss them in pesto - a dressing made from toasted pine nuts, fresh basil, cracked pepper, Parmesan, fresh garlic and virgin olive oil.

Penne "Macaroni" Cheese **£5.95**

We make a smooth, creamy, cheesy sauce and we mix in hot penne pasta tubes. It's a home from home favourite.

Plain Penne with Garlic Bread **£5.95**

Sometimes the simplest food is best. All we do here is serve hot penne pasta rolled with butter and grated cheese and serve with garlic bread.

Smoked Salmon and Brown Bread Salad **£5.95**

As a salad, smoked salmon is hard to beat. Scottish smoked salmon on buttered brown bread triangles with a crudités salad and aioli dip.

Ploughkids Lunch **£4.95**

Like a Ploughman's lunch but smaller! We have two Cheddar cheese wedges, crudités salad, pickled cocktail onions and a baby beetroot. Chips or baby baked potato are optional.

Baby Baked Potatoes **£5.95**

We bake two "pre crossed" baby potatoes that have been rubbed with olive oil and a little sea salt. Then we pop them open and add butter before serving with crudités salad, cream cheese dip, aioli dip and some grated cheese for you to add to the potato if you wish.

Desserts and Puddings

Sticky Toffee Pudding £3.95

You know what this is! It's a delicious hot, gooey pudding with a sticky sauce made from toffee and we serve it with vanilla ice cream.

Croissant Pudding £3.95

We take croissants and bake them with a light egg custard and sultanas – it's our version of bread and butter pudding. We can serve it with custard, cream or ice cream.

Toffee Sundae £3.95

This is a tall glass of vanilla ice cream layered with marshmallows, berries, broken biscuit and toffee sauce.

Fresh Fruit Bowl £3.95

A bowl of the freshest cut banana, apple, orange segments and strawberries, with fresh cream or ice cream.

Ice cream £2.95

You can choose vanilla, strawberry or chocolate BUT you should have all three and we can offer sprinkles and maple syrup if that helps.

Drinks

Milkshakes £2.95

Strawberry, chocolate or vanilla, made with fresh fruit and ice cream

Orange & Passion Fruit J2O £2.25

Coca-Cola (from the bottle with a straw) £2.25

Lemonade £1.95

Orange juice £1.65

Apple juice £1.65

Apple 55 (sparkling) £2.25