



RESTAURANT & COCKTAIL BAR

STARTERS

Prawns Pil Pil

King Prawns served in a hot and tasty sauce of white wine, olive oil, garlic and chilli

Salmon Pate

Creamy paté made with fresh smoked salmon and herbs served with crusty bread

Boneless Chicken Tenders

Deep fried, home breaded tenders served with alioli

Zacarys Salad

Mix of crispy lettuce and rocket with smoked salmon, capers, gherkins, cherry tomatoes and egg, with a delicious honey mustard sauce

MAIN COURSES

Shoulder Of Lamb

Slow roasted shoulder of lamb and roasting juices served with seasonal vegetables and chef's potatoes

Marinated Chicken Breast

Tender chicken breast marinated with herbs and citrus sauce, served with seasonal vegetables and chef's potatoes

Baby Rack Of Ribs

Tender spare ribs marinated and basted in our authentic hickory barbecue sauce served with crispy French fries and onion rings

Local Fish "A La Bilbains"

Grilled fillet of local white fish topped with a sauce of garlic, chilli and a touch of balsamic vinegar



Please note menu is subject to change and seasonal availability.



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DESSERTS

Banoffee

A biscuit base topped with sticky toffee, banana, fresh dairy cream and caramel curls

Apple Crumble Pie

Deep filled apple pie with sultanas, a touch of cinnamon and a crunchy crumble topping served with vanilla ice cream

New York Cheese Cake

New York style cheesecake made with cream cheese, sugar, vanilla then baked in a graham cracker crust and topped with a delicious red fruits sauce

Toffee Crunch Dime Bar

Chocolate pastry layered with caramel, heaped with creamy toffee mousse and garnished milk chocolate squares



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