

STARTERS

New England Clam Chowder

A hot creamy clam and potato soup. 5.95

Crab Cakes

Battered crab cakes with chilli dip. 5.95

Lollipop Lamb Chops

Three tender trimmed lamb chops with honey mustard dip. 7.95

Prawn Cocktail ☆ Highly Recommended

A selection of prawns with dips on the side. 12.00

Chargrilled Asparagus

Asparagus spears shaved parmesan and balsamic dressing. 6.95

Mussels

Mussels steamed in white wine, cream and fresh herbs. 6.50

Smoked Salmon

Smoked Salmon topped with crème fraiche, caviar and dill. 7.50

Our Famous Melted Brie

Melted Brie with freshly baked bread and redcurrant jelly. 6.95

Chicken Liver Pate

Creamy chicken liver parfait served with buttery toasted soldiers. 5.50

SHARER PLATTERS

American

Buffalo chicken wings, loaded potato skins and BBQ pork ribs served with blue cheese and BBQ dips on the side. 12.50

Oriental

Char-grilled king prawns, crispy beef and duck spring rolls served with sweet chilli and hoisin dips on the side. 12.50

MAIN COURSE

Lamb Shank

Braised lamb shank with mash potato & rosemary gravy. 16.25

Slow Roasted Duck

Slow Roasted with butternut squash, lentils & bacon. 15.95

'Flintstone' Beef Ribs

Eat with both hands Freddy Flintstone styles, BBQ Beef Ribs served with fries & coleslaw. 14.95

Chargrilled Chicken Breast

With spiced avocado salsa & crispy tempura vegetables. 14.95

Chicken Cous Cous

Chicken Breast simmered with aromatic spices & served with honey caramelized onions & cous cous. 14.50

Whole Sea Bass

Pan fried Sea Bass with braised cherry tomatoes, French beans & olives. 16.00

Oven Roast Salmon

Oven Baked in a honey & mustard dressing, served with a coriander, citrus salad. 15.95

Slow Roast Belly Pork

Free Range Lansdowne pork with Savoy cabbage & roasted apples. 14.95

Grilled Goats Cheese

Melted goats cheese on a bed of vegetables with a tomato sauce. 13.95

Linguine Arrabbiata

Fresh pasta tossed in a spicy garlic tomato sauce. 12.95 Add prawns 15.95

SIGNATURE STEAKS

RIB EYE STEAK

The rib eye has the most marbling which melts into the meat creating a succulent, juicy steak.

10oz 17.50 12oz 18.95

FILLET STEAK

Carved from the tenderloin, fillet is our best selling steak as it is both tender and healthy having the lowest fat content of all the steak cuts. 8oz 18.95 10oz 20.50 12oz 21.45

SIRLOIN STEAK

The sirloin is cut from the striploin and is well marbled creating one of the most tasty steaks

8oz 16.95 10oz 18.50 12oz 19.95

CRUSHED PEPPER FILLET STEAK

10oz of fillet crusted with crushed black pepper and served with a creamy pepper sauce. 22.95

BEEF WELLINGTON

Prime fillet steak wrapped in puff pastry served on a bed of mash potatoes. 20.95

CHATEAUBRIAND – for 2 to share

20oz Fillet steak with Bearnaise sauce. 42.50

BIG BEEF CHOP

1lb of aged Rib- Eye steak grilled on the bone. 20.95

TOURNEDOS ROSSINI

10oz of fillet steak on a crouton topped with pate accompanied by a rich red wine & port sauce. 23.95

SURF YOUR TURF

Add half lobster or 3 jumbo butterflied tiger prawns for 15.00

SAUCES

Green Door Special, Peppercorn, béarnaise, mushroom, port and red wine 1.50

SIDE ORDERS

Steak Chips or French Fries 2.50

Broccoli and Green Beans 2.50

Creamed Spinach 2.50

Garlic Mushrooms 2.50

Jacket Potato 3.00

Mashed Potatoes 2.50

Onion Rings 3.00

Mixed Leaf Salad 3.50

Mixed Vegetables 3.00

Avocado Salad Small 5.95 Large 8.95