

## *Little Blacksmith's Menu - £4.95*

Chicken Goujons (homemade Chicken Nuggets) & Baked Beans

*served with Chips and baked beans*

Deep Fried Whitby Scampi

*Whole Tail Whitby Scampi Bread crumbed and Deep Fried*

*served with Chips OR Fresh Vegetables*

Cod Goujons (homemade fish fingers) & Baked Beans

*served with Chips OR Fresh Vegetables*

Jumbo Sausage & Baked Beans

*served with Chips OR Fresh Vegetables*

Cheesy Vegetable Pasta

*Mixed fresh seasonal Vegetables with Pasta in a Creamy Cheese Sauce*

Tagliatelle Carbonara

*Strips of Bacon, Mushrooms, Onions in a Cream White Wine and Garlic Sauce with*

*Tagliatelle Ribbons*

Sausage & Mash with Onion Gravy

*Bangers and Mash – Proper Pub Grub, and all that.*

Chicken Stir Fry

*Sliced Chicken Breast with Crisp Stir Fry Vegetables in Garlic & Oyster Sauce*

***We do accept All Major Credit Cards.***

*(Only above the value of £10.00)*

***Sorry we do NOT accept AMEX or Cheques.***

***Blacksmiths***

*2 Black horse Lane, Swainby, Northallerton*

*North Yorkshire. DL6 3EW*

*Tel (01642) 700303*

*[www.BlacksmithsArms.com](http://www.BlacksmithsArms.com)*



# Blacksmiths

Catherine, Geoff, Bethany, Robbie, Lol and Marie  
Welcome you to Blacksmiths.

Now in our 18<sup>th</sup> Year, We are a family owned, family run, traditional Independent Freehouse Country Pub.  
We like to think service, value for money and a friendly atmosphere go hand in hand.

If you don't see what you want on this menu, please ask and we will try our very best to accommodate you.

**Please note all of our dishes are freshly prepared to your order, we don't sell bought in, pre-prepared or boil in the bag, and this has been verified by Trading Standards.**

**so WHEN we are BUSY this will take  
At least if not MORE than AN HOUR.**

**Whether you have booked your table or not.**

**We don't sell Fast Food**

**We sell Fresh Food as Fast as we can.**

**So why not sit back, relax, have a drink or two,  
And enjoy the atmosphere.**

Our full menu is available during our Lunch & Evening Serving times.  
(NOT during Sunday Lunch)

## ***Lunch***

Monday to Friday	12:00 to 14:00
Saturday	12:00 to 22:00
Sunday (Sunday Lunch Menu Only)	12:00 to 17:00

## ***Evening (FULL MENU)***

Monday to Thursday	18:00 to 21:30
Friday	18:00 to 22:00
Saturday	12:00 to 22:00
Sunday	17:00 to 21:30

**Open ALL day Saturday and Sunday for Food**

For Larger parties please ask for a Pre order form,  
It will help us ensure your party runs smoothly.

Would you like to be informed of new menus and special events?  
Please fill out an email customer registration form.

***All of Our Evening Main Course dishes come with  
Homemade Chips, (and Rice where appropriate)  
Together with Side salad and French dressing,  
also Fresh Seasonal Medley of Vegetables.***



## Starters

<b>Bread crumbed Deep Fried Mushrooms Filled with Pâté</b>	<b>£5.85</b>
<i>Fresh Mushrooms, hollowed out, packed with Homemade Pâté, bread crumbed then deep fried.</i>	
<b>Succulent Prawn Cocktail</b>	<b>£6.95</b>
<i>Royal Greenland Deluxe Prawns on a soft bed of Lettuce layered with a smooth Marie Rose sauce</i>	
<b>Bread Crumbed Deep Fried Mushrooms Filled With Stilton Cheese</b>	<b>£6.45</b>
<i>Fresh Mushrooms, hollowed out packed with Stilton cheese, Bread crumbed then deep fried.</i>	
<b>BBQ Chicken Wings</b>	<b>£5.90</b>
<i>Chicken wings in a Hot and Spicy BBQ sauce, served with side garnish</i>	
<b>Black Pudding 'n' Mustard Stack</b>	<b>£5.80</b>
<i>2 Chunky Slices of Black Pudding cooked in a Creamy Whole grain Mustard sauce and Garnish</i>	
<b>Moules Marinier</b>	<b>£7.90</b>
<i>Whole Poached Rope Mussels in a Light White Wine Garlic, Parsley and Cream Sauce</i>	
<b>Chefs Own Pâté with Cumberland Sauce</b>	<b>£5.75</b>
<i>Deeply Rich Pâté, served with Cumberland Sauce and Melba toast or could be French Stick just whatever we happen to have.</i>	
<b>Garlicky Bread</b>	<b>£4.85</b>
<i>Keep the Vampires at Bay with Petit Pan French Stick, Half Sliced Through and Garlic Butter Jammed In the Gaps then Oven Baked.</i>	
<b>Potato Skins with Garlic or BBQ Dip</b>	<b>£5.95</b>
<i>Potato Skins ,deep fried, served with side garnish and Dip of Garlic or BBQ</i>	
<b>Stilton and Bacon Salad</b>	<b>£6.85</b>
<i>Mixed Lettuce with Grilled Bacon and Cubes of Stilton Cheese chucked on Top.</i>	
<b>Soup Of The Day</b>	<b>£4.50</b>
<i>Chefs own Home made soup of the day, served with warm bread.</i>	
<b>Stilton Mushrooms on a Garlic Crouton</b>	<b>£6.50</b>
<i>Fresh Mushrooms, pan fried in a Stilton Cream sauce, served with side garnish</i>	
<b>Creamy Garlic Mushrooms</b>	<b>£5.85</b>
<i>Fresh Mushrooms, pan fried in garlic butter, served with side garnish</i>	



## ***From The 'Anvil' Char Grill***

British Is Best

We at The Blacksmiths Fly the Flag,  
Without any doubt British Beef is by far the best Quality.  
All our Beef comes from Locally Farmed Stock  
We are sure you'll be able to see and taste the difference.

*(All Weights Quoted Refer To Uncooked - it's the law)*

454grm T-Bone Steak (16oz) <i>Prime Local T-Bone, Grilled to your liking</i>	<b>£19.95</b>
227grm Fillet Steak (8 oz) <i>Prime Local British Beef Fillet, Grilled to your liking – best cooked Medium to Medium Rare</i>	<b>£20.95</b>
227grm Sirloin Steak (8oz) <i>Best quality local Beef Sirloin, grilled to your liking</i>	<b>£17.95</b>
Blacksmiths (Whopper) Mixed Grill <i>Char Grilled Rump and Gammon Steak, Lamb chop, Sausage, Pork chop, Black pudding liver ,with fried Onion rings Tomato and Mushrooms</i>	<b>£16.95</b>
Trio Of Lamb Chop's ( Minted ) <i>Three Lamb Chops Minted served grilled</i>	<b>£14.95</b>

***All our Char Grilled Steaks come with Deep Fried Onion rings, Mushrooms & Tomato***

### ***Try Our Mouth Watering Sauces***

- *Au Poivre - Crushed Peppercorns, Demi Glaze Red Wine*
- *Diane - Onion, Mushroom, French Mustard Brandy & Cream*
- *Rodeo Pepper Sauce -Crushed Peppercorns, Mushrooms, Onions, Wine & Cream* **£2.95**
- *Stilton - Stilton Cheese & Cream*
- *Dijon - Dijon Mustard, White Wine, and Cream Sauce*

**All sauces are to Compliment Our Steaks - £2.95**



# Come To Blacksmiths,

And get “Stoned”

## Steak on the Stone

(All Weights Quoted Refer To Uncooked - it's the law)

### THE STONE STORY

Hot stone cooking, as featured at Blacksmiths Swainby, utilizes one of the earth's most environmentally sound and plentiful resources to generate cooking energy.

An age-old method, cooking on hot rocks was an Aboriginal practice in the Outback of Australia for centuries before becoming popular in Europe in the early 1900's. Today, at the UK's first hot-Stones Restaurant, it is a healthy and enlightened manner of cooking-and a fun way to eat.



In the case of hot stone cooking, the slabs are heated in 752°F ovens and then brought to the table where they retain cooking power for 30-40 minutes. Because of the rock's smooth, non-porous surface, the cooking process requires no oil or butter and the resulting flavour is pure and unadulterated.

While practically unheard-of in the UK, Hot-stone cooking caught on in Italy in the 1930's. Today it enjoys popularity in Japan, Australia, numerous European and Asian countries as a personal and interactive way of eating.

At The Blacksmiths Restaurant, diners can adjust the cooking time to suit their tastes and add flavour to their meal with one of our 5 specialty sauces created by our Chefs.

Far better than conventional charcoal grilling and flame broiling, hot-rock cooking seals the juices in the meat. Not merely a fad, the benefits – Environmental, health and flavour – all make hot rock cooking a trend for the future.

Posh Surf and Turf £22.95

227grm Fillet Steak (8 oz)

Pieces of Prime Local British Beef Fillet (227grm – 8 oz) Served on your own Stone Ready to cook to your liking. Served with a generous helping of best quality King Prawns

227grm Fillet Steak (8 oz) £20.95

Pieces of Prime Local British Beef Fillet, Served on your own Stone ready to cook to your liking.

227grm Sirloin Steak (8oz) £17.95

Best quality local British Beef Sirloin (with the fat removed)

## Steak on the Stone is

## Available on Thursday

## Friday & Saturday Evenings

### Try Our Mouth Watering Sauces

- Au Poivre - Crushed Peppercorns, Demi Glaze Red Wine
- Diane - Onion, Mushroom, French Mustard Brandy & Cream
- Rodeo Pepper Sauce-Crushed Peppercorns, Mushrooms, Onions, Wine & Cream £2.95
- Stilton - Stilton Cheese & Cream
- Dijon - Dijon Mustard, White Wine, and Cream Sauce



## ***Beef Dishes***

Fillet of Beef and Garlic Mash **£20.95**  
*227grm (8oz) Medallions of Beef Fillet, Flame Grilled on a Bed of Garlic Mash with a Red Wine Jus.*

Carpet Bag Beef Fillet and King Prawns **£21.95**  
*227grm (8oz) Beef Fillet, Sliced open and stuffed with King Prawns, covered in a Red wine & onion gravy*

The Real Beef Stroganoff **£17.95**  
*Strips of Beef Fillet, sautéed with onions & mushrooms in a Paprika and Dijon Mustard, flamed with Brandy finished with fresh cream, and served with Rice.*

Chilli Beef **£16.95**  
*Strips of Beef Fillet with Peppers and Onions in a Hot Chilli Sauce served on a bed of Rice*

Chef's Own Special Beef fillet Curry **£16.95**  
*Beef cooked in our Chef's Own Recipe Hot and Spicy Curry Sauce*

## ***Pork Dishes***

Pork Parmesan (Hope You're Hungry) **£13.95**  
*Battered out Breaded Pork, smothered in a white cream sauce, thickly covered with Cheddar cheese, then oven baked – It's our Number one favourite*

Blacksmith's Pork in Apple Cider **£13.80**  
*Pork Fillet Marinated In Our Own Apple and Cider Cream Sauce*

Pork Dijon **£13.95**  
*Strips of Pork Fillet pan-fried with Onions & Mushrooms in a Dijon Mustard, White Wine, & Cream Sauce*

Caribbean Pork **£13.95**  
*Tender pieces of Pork Fillet, in a Creamy Coconut, sweet chilli and Pineapple Sauce*



## Chicken Dishes

<b>Chicken Diane</b> <i>Breast of Chicken, pan fried with onions, mushrooms, French mustard Brandy, finished with fresh Cream</i>	<b>£13.95</b>
<b>Chicken Parmesan</b> <i>Battered out Chicken Escalope Breaded, smothered in a white cream sauce, thickly covered with Cheddar cheese, then oven Baked</i>	<b>£13.95</b>
<b>Ma-he Chicken and Prawns</b> <i>Chicken Breast sliced open and stuffed with Prawns smothered in a Lobster Bisque Sauce</i>	<b>£15.95</b>
<b>Chicken Zurich</b> <i>Chicken Breast, Pan fried, in a crushed Black Peppercorn, Onions, Mushrooms, Cream Sauce</i>	<b>£13.95</b>
<b>Chicken Santa Cruz</b> <i>Breaded Battered out Chicken, Deep fried and Topped with Tomato, Onions, Mushrooms, Red and Green Peppers, chilli sauce and covered with melted Grated Cheese and Oven Baked</i>	<b>£13.95</b>
<b>Chicken Supreme</b> <i>Chicken Breast in a white wine, Cream and Mushroom Sauce</i>	<b>£13.95</b>
<b>Stilton Chicken Breast</b> <i>Chicken Breast, Pan Fried in a Stilton cheese, onions, Mushrooms, and Cream Sauce</i>	<b>£14.95</b>
<b>Chicken Stir Fry</b> <i>Sliced Chicken Breast with Crisp Stir Fry Vegetables in Garlic &amp; Oyster Sauce</i>	<b>£13.95</b>
<b>Chicken Korma</b> <i>Pieces of Chicken Breast Served in a mild Creamy Coconut Korma Sauce</i>	<b>£13.95</b>
<b>Hunters Chicken Breast</b> <i>Chicken Breast wrapped in smoked Bacon, covered in BBQ sauce and Melted Cheese</i>	<b>£14.95</b>
<b>Cajun Chicken Salad</b> <i>Chicken Breast coated in Hot Cajun Spices, Fanned out on a Crisp Salad Base</i>	<b>£12.95</b>



## Vegetarian Dishes

<b>Vegetable Lasagne</b>	<b>£12.95</b>
<i>Justa Lika Mamma Used to make it (except with no meat!) Seasonal Vegetables cooked in a Rich Tomato Garlic herb and spice Sauce. Layered between Lasagne sheets topped with béchamel and Cheddar Cheese.</i>	
<b>Broccoli &amp; Cream Cheese Bake</b>	<b>£12.95</b>
<i>Florets of Broccoli and Potato sliced in a Creamy cheese sauce, topped with Breadcrumbs</i>	
<b>Crisp Stir Fry Vegetables with Rice</b>	<b>£12.95</b>
<i>An assortment of fresh Vegetables Flash Wok fried with Hoi Sin the Traditional way.</i>	
<b>Mushroom Stroganoff</b>	<b>£12.95</b>
<i>Mushrooms and Onions pan fried in a Paprika and Dijon Mustard, flamed in Brandy finished with Fresh Cream and served with Rice</i>	
<b>Vegetable Curry</b>	<b>£12.95</b>
<i>Vegetables cooked in our Chef's Own Curry Sauce</i>	
<b>Vegetable Bake</b>	<b>£12.95</b>
<i>Seasonal Vegetables and Potato in a Garlic / white sauce topped with cheese</i>	
<b>Cheesy Vegetable Pasta</b>	<b>£12.95</b>
<i>Mixed fresh seasonal Vegetables with Pasta in a Creamy Cheese Sauce</i>	



## ***Fish Dishes***

<b>Deep Fried Battered Cod</b> <i>Fillet of Cod Battered and Deep Fried, Chip Shop Style</i>	<b>£12.95</b>
<b>Deep Fried Whitby Scampi</b> <i>Whole Tail Whitby Scampi Bread crumbed and Deep Fried</i>	<b>£12.50</b>
<b>Cod and Prawn Bake</b> <i>Fillet of Cod with Prawns in a seasoned white sauce, topped with cheese and Breadcrumbs, then Baked in the Oven</i>	<b>£14.95</b>
<b>Salmon and Prawns</b> <i>Fillet of Salmon Poached, laced with prawns and finished with a Lobster Sauce</i>	<b>£14.95</b>
<b>King Prawns and Garlic</b> <i>Succulent King Prawns Tossed in Onions, peppers and Garlic Butter served on a Bed of Rice</i>	<b>£15.95</b>
<b>Thai Cod</b> <i>Fillet of Cod covered in Chefs own Marinade, Pan Fried with Onions, Peppers, Garlic and Coriander</i>	<b>£13.95</b>
<b>Cajun Salmon</b> <i>Fillet of Salmon Rolled in Cajun Spices, Pan Fried with Onions and Peppers. (Quite Hot)</i>	<b>£14.95</b>
<b>Thai Green King Prawn Curry</b> <i>King Prawns, Peppers, Onions and Baby Corn Cobs, in a Hot-ish Thai Green Curry Sauce served with Rice</i>	<b>£15.95</b>

## ***Pasta Dishes***

<b>Tagliatelle Carbonara</b> <i>Strips of Bacon, Mushrooms, Onions in a Cream White Wine and Garlic Sauce with Tagliatelle Ribbons</i>	<b>£12.75</b>
<b>Homemade Lasagne Bolognese</b> <i>Justa Lika Mamma Used to Make It</i>	<b>£10.95</b>
<b>Chefs Chicken Pasta</b> <i>Pieces of Chicken Breast in a Chilli, Garlic Basil, and Tomato Sauce with Pasta</i>	<b>£13.95</b>



## **Sample SUNDAY MENU**

### **Starterz**

Yorkshire Pudding & Onion Gravy  
Prawn Cocktail  
Stilton Mushrooms  
Garlic Mushrooms  
Homemade Soup  
Potato Skins & Garlic Dip  
Deep Fried Brie with Cranberry

### **The Main Event**

Roast Chicken and Stuffing  
Roast Silverside of Beef  
Trio of Roasted Meats  
Roast Knuckle of Lamb  
Homemade Salmon Fish Cakes & Parsley sauce  
Vegetable Lasagne  
Broccoli & Cream Cheese Bake

*All served with Fresh Vegetables of the Day*

### **Dessertz**

Extra Sticky Toffee Pudding, served with Ice Cream  
Chefs own Butterscotch Crème Bruleé  
Hot Apple Crumble & Custard  
Banoffie Pie (about a million Calories but worth every one of them)  
Brandy Snap Baskets filled with Fresh Strawberry's and Cream  
Lime or Lemon or Strawberry Cheese Cake  
Baileys Cheese Cake  
Amaretto Ice Cream Cake

1 Main Course - £8.95 (*Kids £4.95*)

2 Courses - £10.95 (*Kids £6.50*)

3 Courses - £12.95 (*Kids £7.95*)

**£12.95 - All Inclusive.**

**Children £7.95**

The Sunday Menu Changes almost every week. This is a sample Menu.



## Lunch Time

### Starters.

Succulent Prawn Cocktail £6.95  
*Royal Greenland Deluxe Prawns on a soft bed of Lettuce layered with a smooth Marie Rose sauce*

BBQ Chicken Wings £5.90  
*Chicken wings in a Hot and Spicy BBQ sauce, served with side garnish*

Black Pudding 'n' Mustard £5.80  
*3 Slices of Black Pudding cooked in a Creamy Whole grain Mustard sauce and Garnish*

Moules Marinier £7.90  
*Whole Poached Rope Mussels in a Light White Wine Garlic, Parsley and Cream Sauce*

Chefs Own Pâté with £5.75  
*Cumberland Sauce Deeply Rich Pâté, served with Cumberland Sauce and Melba toast or could be French Stick just whatever we happen to have.*

Potato Skins with Garlic or BBQ Dip £5.95  
*Potato Skins deep fried, served with side garnish and Dip of Garlic or BBQ*

Soup of the Day £4.50  
*Chefs own homemade soup of the day, served with warm bread.*

Creamy Garlic Mushrooms £5.85  
*Fresh Mushrooms, pan fried in garlic butter, served with side garnish*

### Mains.

Homemade salmon fishcakes & parsley sauce £7.95  
*Served with Chips or salad*

Homemade Pie of the Day £7.95  
*Served with Chips or vegetables*

Broccoli cream cheese bake £6.95  
*Served with Chips or salad*

Cumberland sausage £6.95  
*Served with Mash, onion gravy & vegetables*

Deep fried battered Whitby cod & chips £9.95

Deep fried Whitby scampi & chips £8.95

8oz Sirloin steak £15.95  
*Served with Chips and salad*



## Lunch Time

### Mains.

8oz of Fillet steak <i>Served with Chips and salad</i>	£16.95
Lasagne Bolognaise <i>Served with Chips and salad</i>	£7.95
Vegetable lasagne <i>Served with Chips and salad</i>	£7.95
Pork or Chicken parmesan <i>Served with Chips and salad</i>	£10.95
Chicken Stir Fry with Oyster Sauce <i>Sliced Chicken Breast with Crisp Stir Fry Vegetables in Garlic &amp; Oyster Sauce</i>	£6.95
Chilli Chicken <i>Chicken pieces pan fried in hot and spicy chilli, onions, mushrooms, Red/Green pepper sauce</i>	£6.95
Pasta Al Fungi <i>Mushrooms, onions, creamy garlic herbs, pesto and white wine sauce served with penne pasta</i>	£6.95
Sandwiches of the Day <i>Served with Chips and salad</i>	£5.95
<i>Cheese, Cheese &amp; Tomato, Cheese &amp; Pickle, Chicken, Coronation Chicken, Chicken in Garlic Mayo, Cajun Chicken, Bacon Lettuce Tomato, Smoked Salmon &amp; Cream Cheese, Hot Beef</i>	
Omelettes of the Day <i>Served with Chips and salad</i>	£5.25
<i>Spanish, Cheese, Mushroom, Prawn</i>	
Extra Portion of Chips / Salad / Vegetables	£1.50



## Red Wine List

The taste guide for red wine uses a simple five-point scale. The letters A to E are used in order to differentiate it from the white wine taste guide. The five categories identify red wines in terms of total taste, in other words the impression on the palate. Starting at A the wines are easy, undemanding and quaffable, e.g. Beaujolais. At E the other end of the scale the wines are fuller bodied.

Bin		Taste Guide	Price
	<b><i>House Red</i></b>		
1	<b>Blossom Hill Californian</b> <i>A relatively light red wine with soft tannins and ripe fruit.</i>	<b>B</b>	<b>£13.95</b>
	<b><i>Selected Red Wines</i></b>		
2	<b>Caliterra Merlot Reserva</b> ~ Chile <i>A ripe, forward, mid-bodied, gently fruity merlot.</i>	<b>C</b>	<b>£13.95</b>
3	<b>Elementos Shiraz/Malbec</b> ~ Argentina <i>An immediately fruity red wine, vibrant and juicy in the mouth.</i>	<b>C</b>	<b>£13.95</b>
4	<b>Millstream Pinotage</b> ~ Western Cape, South Africa <i>This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety.</i>	<b>C</b>	<b>£13.95</b>
5	<b>Invenio Montepulciano</b> ~ Italy <i>A medium bodied red with spicy black cherry, and almond flavours</i>	<b>C</b>	<b>£14.25</b>
6	<b>Seppelt Moyston Shiraz</b> ~ Australia <i>A youthful, juicy Shiraz with a good weight of fruit</i>	<b>D</b>	<b>£14.75</b>
7	<b>Las Ondas, Cabernet Sauvignon</b> ~ Valle Central, Chile <i>Ripe black fruits and oak make up the aroma of this mid bodied red wine</i>	<b>C</b>	<b>£14.45</b>
8	<b>Chianti DOCG, L Cecchi Figli</b> ~ Tuscany, Italy <i>Deepish ruby in colour, well balanced with a good fruity palate</i>	<b>C</b>	<b>£14.75</b>
9	<b>Marques Des Caceres Crianza</b> ~ Rioja, Spain <i>Dry and soft, with spicy black fruit and vanilla character</i>	<b>C</b>	<b>£16.45</b>
10	<b>Chateauf-neuf-du-Pape,</b> <b>Domaine du Pere Pape ~ Rhone, France</b> <i>A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish</i>	<b>D</b>	<b>£39.99</b>

All Wine is by the 75cl bottle size.



# White Wine List

The taste guide for white wine uses a simple scale of dryness to sweetness, defined by the Wine Development Board, using numbers one to nine. Number one signifies very dry wines. Number nine indicates a sweet wine.

Bin		Taste Guide	Price
	<b>House White</b>		
15	<b>Blossom Hill Californian</b> <i>Soft, broad and approachably fruity on the nose, with gentle acidity on the palate.</i>	<b>3</b>	<b>£13.95</b>
	<b>Selected Whites</b>		
16	<b>Lobo Loco Macabeo</b> <i>An attractive dry white wine with floral aromas and a crisp finish</i>	<b>1</b>	<b>£13.95</b>
17	<b>Riebeek Cellars Chenin Blanc</b> <b>~ Reserve Swartland, South Africa</b> <i>Concentrated ripe peach and mango fruit mark out this fullish bodied dry white wine</i>	<b>2</b>	<b>£14.25</b>
18	<b>Three Choirs, Coleridge Hill Est Reserve</b> <b>~ England</b> <i>A ripe and perfumed dry white wine that has decent body and moderate acidity</i>	<b>1</b>	<b>£14.45</b>
19	<b>Wakefield, Riesling</b> <b>~ Clare Valley, Australia</b> <i>A dry and refreshing Riesling that exhibits floral and citrus fruit aromas</i>	<b>1</b>	<b>£15.45</b>
20	<b>Rosemount GTR (Gewurztraminer/Riesling)</b> <b>~ South Eastern Australia</b> <i>A scented and aromatic white wine that is medium dry in taste.</i>	<b>5</b>	<b>£14.75</b>
21	<b>Pinot Grigio, Mezzacorona Trentino</b> <b>~ Italy</b> <i>A crisp fruity white wine with a delightful full and ripe aroma.</i>	<b>2</b>	<b>£14.00</b>
22	<b>Las Ondas, Sauvignon Blanc</b> <b>~ Valle Central, Chile</b> <i>A fresh, clean and spritzy dry white wine with no shortage of lively fruit</i>	<b>1</b>	<b>£14.45</b>
23	<b>Aimery Chardonnay,</b> <b>Vin de Pays d'Oc ~ France</b> <i>The classic Viognier notes of peach and apricot are present on this dry and mid bodied white.</i>	<b>2</b>	<b>£14.25</b>
24	<b>Esk Valley Sauvignon Blanc</b> <b>~ New Zealand</b> <i>An aromatic white with pronounced grassy notes and touches of nettle</i>	<b>1</b>	<b>£15.45</b>
25	<b>Seppelt Moyston Unoaked Chardonnay</b> <b>~ Australia</b> <i>A restrained and delicate Chardonnay, showing hints of melon and banana</i>	<b>1</b>	<b>£15.45</b>

All Wine is by the 75cl bottle size



## Rose / Blush Wines

<b>26</b>	<b>Blossom Hill White Zinfandel</b> ~ <b>California</b> <i>An attractive salmon pink colour with soft sweet fruit on the nose and palate.</i>	<b>6</b>	<b>£13.95</b>
<b>27</b>	<b>Mateus Rosé</b> ~ <b>Portugal</b> <i>Fresh, fruity off dry wine</i>	<b>4</b>	<b>£14.45</b>
<b>28</b>	<b>Millstream Rosé</b> ~ <b>Western Cape, South Africa</b> <i>A fruity and friendly medium dry pink glugger</i>	<b>5</b>	<b>£14.85</b>

All Wine is by the 75cl bottle size



## *Champagne / Sparkling*

- |           |   |          |               |
|-----------|---|----------|---------------|
| <b>11</b> | <b>Veuve Clicquot Yellow Label Brut NV</b><br>~ Reims, France<br><i>A full, dry, rounded champagne of high quality</i>  | <b>1</b> | <b>£35.00</b> |
| <b>12</b> | <b>Lanson Champagne</b><br><i>The famous Black label makes this instantly recognisable – Elegant feminine champagne.</i>                                      | <b>1</b> | <b>£29.95</b> |
| <b>13</b> | <b>Yellow Tail Bubbles Dry</b><br>~ Australia<br><i>An easy uncomplicated sparkler that is fruity and not too dry</i>   | <b>3</b> | <b>£14.95</b> |
| <b>14</b> | <b>Ponte Aurora Prosecco Pinot Nero</b><br>~ Italy<br><i>A Cherry pink in colour with a decent amount of sparkle, this rosé Prosecco is light and off-dry</i> | <b>2</b> | <b>£14.95</b> |

All Wine is by the 75cl bottle size



# Special Liqueur Coffees

## All Special Coffees

£4.95

### **Calypso Coffee**

*made with Tia Maria*

### **French Coffee**

*made with Brandy*

### **Irish Coffee**

*made with Irish Whisky*

### **Caribbean Coffee**

*made with Dark Jamaican Rum*

### **Bonnie Prince Charlie's Coffee**

*made with Drambuie*

### **Cointreau Coffee**

*made with Cointreau*

### **Bailey's Irish Cream Coffee**

*made with Bailey's Irish Cream*

### **Grand Marnier Coffee**

*made with Grand Marnier*

## Hot Drinks

Cup of Tea	£1.95
Twinings Tea (Ask for flavours)	£1.95
Cup of Coffee	£1.95
Câfeter of Coffee	£5.95
Latte Coffee	£2.30
Cappucino Coffee	£2.30
Espresso Coffee	£1.95
Double Espresso Coffee	£2.60
American Coffee	£2.20
Hot Chocolate	£2.30
Dellanote Decaff - Cafe Liegeois	£2.20



## Ice Cream Dreams

Blacksmith's Old Tin Roof <i>Chocolate coated cinder Toffee Pieces, Vanilla Ice Cream, and tons of Fudge Dessert Sauce</i>	<b>£4.95</b>
Toffee and Banana Sundae <i>Layers of Banana &amp; vanilla Ice cream, piled high, smothered with toffee sauce, and topped with fresh whipped cream</i>	<b>£4.95</b>

### **Please Ask The Waitress For Our Homemade Desserts of The Day** **£4.95**

**In this age of down sizing,  
buck the trend and dare to be different.  
Expand your Waistline, put another notch on your  
belt, and move up a dress size.  
Try one or two! of our Delicious Calorie laden  
Diet Buster Homemade Desserts**

#### **SAMPLE Of Desserts of the Day** **£4.95**

- **Extra Sticky Toffee Pudding, served with Ice Cream**
- **Chefs own Butterscotch or Raspberry Crème Bruleé**
- **Eaton Mess and Cream**
- **Hot Chocolate Fudge Cake**
- **Banoffie Pie  
(about a million Calories but worth every one of them)**
- **Hot Chocolate Brownie**
- **Brandy Snap Baskets filled with Fresh Strawberry's and Cream**
- **Lime or Lemon or Strawberry or Baileys or Black cherry  
Cheese Cake (Ask for Today's Flavour)**

**Ask The Waitress for today's Specials**

