

À LA CARTE

STARTERS

Soup of the Day £5.95

The Chef's Homemade Soup of the Day
served with Freshly Baked Warm Bread

Chargrilled Halloumi Cheese £6.95 / £12.95

Served with Chargrilled Courgettes & Roasted Red Peppers [V]

Deep Fried Brie £7.50

With Pear Chutney and Toasted Brioche [V]

Chilli and Lime Crab Cakes £7.95

3 mini cakes with Spring Onion, Chilli and Lime
with an Orange and Red Onion Salad

Fresh Crispy Calamari £9.50

Coated in Smoked Paprika
served with Garlic, Parsley Aioli and Lemon

Scottish Line Caught Mussels £7.95 / £12.95

With Celery in a White Wine Sauce

Chicken Liver Parfait £6.95

With Caramelised Red Onion Marmalade,
Rocket and Toasted Brioche

Spanish Prawn Pil Pil £7.95

Seared Prawns cooked in Chilli Garlic Olive Oil served sizzling

Beetroot Carpaccio £6.95

Red and Yellow Beets with an Avocado Mousse,
Walnuts, Honey and Mustard Dressing

Devilled Chicken Wings £7.95 / £12.95

Spiced and Glazed in Organic Honey topped
with Spring Onion and Coriander Salsa

[V]

Vegetarian Dish

The foods described within this menu may contain nuts or derivatives of nuts.
If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you.

A discretionary service charge of 10% will be added to all restaurant bills.

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MEAT

Prime Burger £13.95

Homemade Scottish Angus Beef Burger in a Brioche Bun with Lettuce, Tomato and Onion, Tomato Relish, Gherkin and Hand-Cut chips
Add Emmental Cheese or Bacon for 1.25 each

Pork Belly £15.95

Slow Roasted, with Buttered Baby Vegetables, Fennel Pure, Caramelised Apples and Red Wine Jus

Rack of Lamb £20.95

Locally-sourced Rack of Lamb, Mashed Potato, Asparagus and Red Wine Jus

Skewer of Traditionally Reared Suffolk Chicken £15.90

Skewer of tender pieces of marinated Chicken Breast grilled over charcoal

Skewer of Lamb £17.90

Tender Cubes of Lamb skewered and grilled over charcoal

Mixed Grill £21.90

Chicken Skewer, Seasoned Lamb Skewer, Seasoned Lamb, Locally Sourced Lamb Cutlet

Seasoned Hand-mince Lamb and Chorizo Skewer £13.45

Seasoned Hand-Minced Lamb, with Spicy Chorizo, Grilled Onion and Peppers

Crispy Duck Leg Confit £15.45

Sautéed New Potatoes, Buttered French Beans and Red Wine Jus

Grilled Calves Liver £14.50

With Mash Potato, Bacon and Sage with Melted Onion

Veal Milanese £16.95

Escalope of Veal in Panko Breadcrumbs, pan-fried, with Spaghetti Napolitana Steak

280g Dry Aged Rib Eye Steak £26.95

Served with Hand-cut Chips

Steak Sauces £2.50

Peppercorn, Béarnaise, Stilton & Parsley, Port & Mushroom

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FISH

Whole Seabass £17.50

Stuffed with Lemon, Garlic and Chilli

Cod and Chorizo £19.50

Pan Seared Cod Fillet topped with Grilled Chorizo
served with Smoked Paprika New Potatoes and Spinach

Mixed Fish Skewers £20.95

King Prawns, Salmon and Cod, Onions and Peppers chargrilled

Seafood Risotto £14.95

With Tiger Prawns, Mussels and Calamari in a Garlic Tomato Sauce

Bouillabaisse £18.75

Fish Stew of Seabass, Mussels, King Prawns and Squid
cooked in a Tomato, White Wine and Red Chilli Sauce

Pan-Roasted Sea Bream £18.95

Fillet of Sea Bream with Bombay Potato, Cockles,
Leeks and Saffron Chowder, topped with Samphire Tempura

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PASTA

Pappardelle Ragu £13.95

Flat Ribbon Pappardelle with Homemade Lamb Ragu

Spaghetti Prawns £15.95

In Garlic, Chilli and Tomato Salsa

Wild Mushroom and Truffle Oil Risotto £13.90

With Parmesan Shavings [V]

Sage and Butternut Ravioli £13.95

Cooked in a Butter and White Wine Emulsion
with Rocket, Toasted Walnuts and Parmesan Shavings [V]

SIDE ORDERS

Pilaf Rice £3.75

Hand-cut Chips £3.50

Creamed Spinach £3.95

Steamed Mixed Vegetables £4.50

Buttered Green Beans £3.90

House Salad £3.50

Truffle Mash Potato £3.75

French Fries £3.50

Sauteed New Potatoes £3.95

Tomato & Onion Salad £3.50

Kids Menu available

[V]

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BUCKLE & VAUGHAN.

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