

Evening Menu
5.00pm until 9.45pm

Platform 1 Menu

Food is served fresh to order reflecting the best of local produce which, can lead o delays at busier times, if you are in a hurry please inform your server who will make every effort to speed your requirements. Pre-orders are welcomed for parties of six or more.

Starters

Homemade Soup Of The Day "Classic soups made with fresh ingredients" Served with a warm bread roll & butter. Please ask for today's choice	2.95
Cod & Pancetta Fish Cake Sat on steamed spinach & topped with a poached hens egg	5.95
Portobello Mushroom (v&g) Filled with gorgonzola, spinach, pine nuts & shallots	4.95
Beef & Mushroom Tart Puff pastry tart stuffed with fillet beef strips, asparagus & a creamy mushroom sauce	5.95
Honey Glazed Chicken Salad with Pine Nuts (g&d)	Starter 4.95 Main 8.95
Salt & Pepper King Prawns (d) Skewered King Prawns on lemon rice	6.95
Moules Marinieres Mussels in a traditional white wine & cream sauce served with crusty bread as a starter. Main course moules is served with skinny fries & aioli	Starter 6.95 Main 11.95
Mixed Bean Pate (v) Served with homemade melba toast	4.95
Crispy Shredded Duck (d) Tossed with plum sauce & served with mixed leaf salad & garnished with toasted sesame seeds	5.95
Main Course	
Battered Fish of the Day Beer battered fish of the day with homemade chips & either mushy or garden peas	8.95
Beef, Mushroom & Guinness Pie With champ mash & seasonal vegetables	8.95
Seafood Salad (g&d) Cooked smoked salmon, King Prawns, dressed crab & peppered mackerel with a salad of red onion, cucumber, tomato & red chard	10.95
Minted Rump of Lamb Served on bubble & squeak	9.95
Thai Vegetable Curry (v) Served with a cardamom scented sticky rice	7.95

continued

We do use the following ingredients, such as NUTS: peanuts and tee nuts including almonds, hazelnuts, Brazil nuts and walnuts. SEEDS such as sesame and poppy. EGGS, dairy products, shellfish, Soya, pulses and fresh fruit. Please inform a member of staff if you have known allergies. Thank you.

Main Course Continued

Char-Grilled Butterfly Chicken (d) 8.95

Topped with melted apple wood smoked cheddar & sweet cured bacon. Served with chunky chips mixed salad & a BBQ sauce

Slow Roast Belly Pork 8.95

On bubble & squeak with cider gravy & crackling

Half Roasted Duck (d) 10.95

With spiced red cabbage & pan-fried new potatoes

Grilled Halibut Fillet 8.95

Served on a bed of smoked salmon cabbage with chive butter sauce & mashed potato

Spinach, Wild Mushroom & Blue Cheese Filo Parcel (v) 8.95

With vegetable kebabs, a red pepper & tomato sauce with crushed new potatoes

“Surf & Turf” (g) 18.00

8oz fillet of Yorkshire beef with tiger king prawns pan-fried in a garlic & herb butter.
Served with skinny fries

The Black Rock Grill (d&g)

The volcanic rocks are heated to 440 degrees and delivered to your table for you to manage your own meal experience. The high temperature seals in all the natural juices and nutrients giving a special taste and flavour making it one of the healthiest methods of cooking.

10oz Sirloin Steak 8.95

10oz Rump Steak 8.95

Served with either homemade chips & mixed salad or chef's seasonal vegetables & buttered new potatoes

Side Orders

Vegetable Selection of the Day 1.75

Buttered Charlotte Potatoes 1.50

Homemade Chips with sea salt & cracked black pepper 1.50

Homemade Onion Rings 1.50

Garlic Bread 2.95

Garlic Bread with cheese or spicy tomato 2.95

Mushroom & Madeira Sauce 2.50

Peppercorn Sauce 2.50

Garlic Butter 2.50

Diane Sauce 2.50

Dessert 3.95

Platform 1's desserts change on a weekly basis please ask your server for today's choices