

Appetisers

Chef's homemade soup served with freshly baked bread roll £4.25

Baby spinach & bacon salad with toasted walnuts, olives & feta cheese with a light lemon dressing £4.75

Black pudding, chorizo & mushroom in a red wine sauce with a fresh herb sprinkle £4.95

Chicken & smoked duck terrine with char grilled brioche & piccalilli £4.95

Mediterranean vegetable bruschetta on ciabatta with melted goats cheese & balsamic dressing £4.95

Grilled chicken & pancetta caesar salad with a roasted garlic dressing £4.95

Grilled skewered tiger prawns marinated in lemon grass, coriander, parsley, & chilli, topped with a zingy soy & ginger sauce served on a bed of peppery leaves £5.50

Roasted red chilli king scallops with char grilled aubergines, courgette, peppers & mixed leaves drizzled with a caper & virgin oil dressing £5.95

Main Courses

*Stir fried vegetables in a pastry case with aubergine & tomato confit,
drizzled with a ratatouille broth £9.95*

*Grilled fresh Scottish salmon on a bed of watercress mash, topped with a
creamy peppercorn & lemon sauce £10.50*

*Supreme of chicken carved & placed on a bed of root vegetable mash served
with a black bean sauce £10.95*

*Medallions of pork loin with a broad bean puree accompanied by a red chilli &
apple sauce £11.95*

*Seafood tagliatelle, scallops, tiger prawns & salmon in a saffron &
chardonnay sauce £11.95*

*Char grilled fresh halibut steak with wild rocket & pine nut pesto cous cous
served with a ginger & chilli butter sauce £11.95*

*Best end of English lamb with mustard baked tomatoes served on a aubergine
& tomato confit with ratatouille dressing £12.95*

8 oz mature rib eye steak £11.95

8 Oz mature sirloin steak £12.95

Served with mushrooms, toasted balsamic tomatoes & our hand-cut chips

Red wine sauce £1.50

Black pepper sauce £1.50

Stilton sauce £1.50

Desserts

*Gabriel's special
hazelnut crème brulee served with a vanilla cookie £4.95*

*Apple & pear crumble with a ginger topping & a choice of double cream or ice
cream £4.95*

Chocolate fudge pecan tart with a cointreau crème anglaise £4.95

Rum & raisin cheesecake served with a chocolate sauce £4.95

*Selection of home made ice creams with a brandy snap basket of seasonal fruit
£4.95*

Blueberry tartlet with a seasonal fruit compote £4.95

*Gabriels cheese board with celery, grapes & biscuits
for 1 stilton, cheddar & brie £5.50
for 2 stilton, cheddar & brie £6.95*

Coffee

Cappuccino £2.10

Latte £2.10

Americano £1.75

Espresso small £1.50 large £2.10

Cafetiere small £2.00 large £3.50

Tea

Choice of fruit teas £1.50

Breakfast tea £1.50

Earl grey tea £1.50

Liquor coffees

Irish whisky £4.75

Tia maria £4.75

Brandy £4.75

Cointreau £4.75

Frangelico £4.75