

City Limits Champagne/Wine bar/Restaurant

a boat of mixed olives with bread £ 3.75

starters

curried cream of tomato & coconut soup 4.50

6 peeled king prawns pan-fried in garlic butter served with garlic bread 7.50

duck rilette served with hot toast 6.50

highland smoked salmon 8.50

tricolore - plum tomatoes, mozzarella, avocado, fresh basil with olive oil (v) 4.95

octopus – marinated spanish style 7.50

thai chicken sausages chargrilled, served with thai mayonnaise 5.95

potted shrimps with toast 7.95

main courses

chargrilled swordfish – lime & dill hollandaise 11.50

grilled lamb cutlets from 'the best end' ; mint sauce or redcurrant jelly 11.95

confit of duck roasted crisp & served with cognac & kirsch flamed cherries 8.50

8oz char-grilled scotch sirloin steak with béarnaise sauce on the side 13.95

chicken 'battaglia' – northern italian recipe : chicken breast

slowly roasted with mediterranean herbs & vegetables, sweet garlic,
crispy spicy sausage, lemon juice & white wine 8.95

(v) feta club burger feta cheese, avocado, pesto, sun-blushed tomatoes
& olive mayonnaise 7.50

cajun chicken (spicy) the breast is coated with louisiana spices

then blackened on the chargrill 7.50

bangers & mash : grilled cumberlands with creamed potatoes & onion gravy 8.50

scotch fillet steak – chargrilled (option0 stilton butter 19.95

add to your dish (£2.50 each)

new potatoes, home made chips, creamed potatoes,
petit pois, spicy baked beans, leaf spinach, field mushrooms,
mixed salad, green salad, vine tomato & red onion salad

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would customers please advise staff of nut or other allergies/dietary requirements
please note the restaurant is non-smoking (please feel free to smoke in the upstairs bar or lobby areas)

prices inclusive of vat. no cover charge. 12.5% discretionary service charge