

# *Classic British Cuisine*

*Dinner, Monday to Saturday 7.00pm – 9.30pm (excluding Bank Holidays)*

*A simple à la carte featuring luxurious seasonal ingredients, simply prepared at times of the year when they are at their best.*

## **Sample menu**

*(seasonal prices, menu changes frequently)*

### **Smoked wild River Tay Salmon**

*from the Dunkeld Smoke House*

### **Fresh Rock Oysters on ice**

*shallot & red wine vinegar and Tabasco (6, 9 or 12)*

### **King Prawns**

*“Marie Rose” or “aioli” dips*

### **Fresh English Lobster**

*half or whole served hot with garlic butter or cold with “Marie Rose” and “aioli”*

### **“Assiette de Fruits de Mer”**

*for 1 or for 2 to share, with asparagus and buttered new potatoes*

### **Whole grilled Dover Sole**

*on or off the bone with parsley butter, sauté potatoes and wilted watercress with lemon dressing*

### **Roast “Chateaubriand”**

*double fillet of naturally reared “Shire Meadow” local beef cattle for 2 to share, mushrooms, tomato, triple cooked chips, watercress, pepper & Béarnaise sauces*

*All items priced by season & availability*



## **The Fairlawns Wine List**

### **Our philosophy**

***Some people say "We can't drink the good stuff all the time," they are talking rubbish!***

*We must drink good stuff all the time because every time we drink a bottle of inferior wine we've missed the pleasure of enjoying something special - that opportunity is gone forever!*

*Good doesn't have to mean expensive either, even if it has cost a little more then it has only cost us the difference and we haven't wasted our time and money.*

*Choosing wine for you to enjoy which meets this philosophy is great fun. Visit Fairlawns and you will be offered a carefully balanced choice of style, grape variety, country of origin and price, all from successful vintages, many of which have won major awards.*

***Enjoy!***