

COSMOPOLITAN RESTAURANT. BAR MENU

Starters

Freshly Made Soup of the Day served with a Warm Roll (v)	3.95
Boxed Baked Camembert with Caramelised Red Onion, Home Made Cheese Straws and Dressed Wild Rocket (v)	5.95
Mussels in White Wine, Garlic and Onion Sauce served with Half a Baked Baguette	6.95
Chef's Salmon and Crab Fishcake with Homemade Tartar Sauce	4.95
Pan Fried Chicken Livers on Soft Noodles with Spicy Hoi Sin Sauce	4.95
Chef's Risotto of the Day finished with Olive Oil and Parmesan Wafer	4.95
Home Made Tandoori Chicken Samosa with Tomato and Onion Salad, Yoghurt and Mint Dip	4.50
King Prawn Mini Skewers Cooked in Garlic and Herb Butter	5.95
Eggs Benedict with Pancetta Ham, Soft Muffin and Hollandaise Sauce	5.50
Chicken Liver Paté with Toasted Brioche	4.95

Mains

Breast of Chicken with Mozzarella and Pesto Seasoning wrapped in Bacon on Olive Mash with Chive Cream Sauce served with a Side Dish of Your Choice	10.95
Slow Roast Belly of Pork Marinated in Cider with Thick Cut Vegetables, Cider Sauce and Roast Potatoes	12.95
Half a Duck with Pak Choi and Black Cherry Sauce served with a Side Dish of your Choice	14.95
Confit of Lamb Shank with Black Pepper Mash, Stir Fry Root Vegetables and Port Wine Sauce	13.95
Beef Medallions with Fondant Potatoes served with a Mushroom Brandy Jus and a Side Dish of your Choice	14.95
Thai Green Chicken Curry served with Pilau Rice and Prawn Crackers	11.75
8oz Home Made Cheese Burger with Chef's Onion Rings, Fries, Salad and Burger Relish N.B. served pink.	10.95
Chef's Salmon and Crab Fishcakes on Wilted Spinach with White Wine Parsley Sauce served with a Side Dish of your Choice	11.95
Indian Chicken Dopiaza with Pilau Rice, Naan Bread with Tomato, Onion and Yoghurt Salad	11.75
Cajun Tuna Loin with Sautéed Risotto Cake and Tomatoes finished with Chilli Oil served with a Rocket Salad	13.50
Spinach and Feta Filo Pie served with a Red Pepper Sauce, Mixed Leaves and a Side of your Choice (v)	7.95
Breaded Scampi with Hand Cut Chips, Mushy Peas and Home Made Tartar Sauce and Salad	8.50
Tempura Battered Haddock with Hand Cut Chips, Mushy Peas, Sliced Bread and Home Made Tartar Sauce	8.50
10oz Gammon Steak served with Hand Cut Chips, Salad and Pineapple	10.95

Bakery Selection

Crusty French Baguette	1.75
Tear and Share Bread for Two with Olive Oil & Balsamic Vinegar	3.95
Garlic Bread	1.95
Cheesy Garlic Bread	2.45

Finest Local Steaks

All our steaks are aged for a minimum of 21 days

Choose your Steak

6 oz Sirloin Steak	16.75
7oz Rib-Eye Steak	17.95
8 oz Sirloin Steak	18.75

Choose your Sauce

Béarnaise - Peppercorn - Herb Butter

Served with

Hand Cut Chips, Mushrooms, Onion Rings, Half a Grilled Tomato with a Rocket, Parmesan and Cherry Tomato Salad

Chef's Home Made Pies

Served with Fries and Home Made Mushy Peas	
Steak & Ale with Mushrooms topped with Puff Pastry	8.75
Chicken and Leek topped with Puff Pastry	8.50
Cosmo Fish Pie topped with Mash Potato	8.50
Roasted Vegetable Pie (v)	7.95

Italian Selection

Sea Food Spaghetti in a Chilli, Garlic, White Wine and a Plum Tomato Sauce	8.50
Penne Arrabiata Spiced Chilli and Tomato Sauce finished with Spinach (v)	7.50
Spaghetti Carbonara Bacon, Mushroom, Egg, Garlic and Cream	8.50
Lasagne Lean Beef Mince served with Fries and Salad	8.95

Add Garlic Bread for an Extra 1.50

Salad Selection

Classic Caesar with Garlic Croutons, Anchovy Dressing Topped with Parmesan Shavings and Anchovies	6.95
Add Chicken for an Extra 2.00	
Greek Salad Feta, Cucumber, Tomato, Red Onion and Olives with Fresh Basil Dressing (v)	7.95
Chorizo Sausage and Baby Mozzarella, Caramelised Red Onion and Cherry Tomatoes	7.95
Salad Nicoise with Cos Lettuce, Green Beans, New Potatoes, Tuna and a Hard Boiled Egg tossed in Olive Oil	8.95

Lighter Bites

Chicken and Bacon Club Sandwich with Fries	6.95
All Day Breakfast Bap of Sausage, Bacon and a Fried Egg with a Side of Baked Beans and 2 Hash Browns	5.95
Tortilla Chips with Cheese, Jalapenos, Salsa, Sour Cream and Guacamole (v)	5.95
Grilled 5oz Rump Steak Baguette with Fried Onions, Grain Mustard and Fries N.B. Cooked Medium	8.50
Crispy Aromatic Duck in a Flour Tortilla Wrap with Spring Onion, Cucumber and Plum Sauce served with Fries	6.95
Anglo Indian Kedgeree Smoked Haddock, Pilau Rice, Sautéed Onion and Mushrooms Cooked in a Chick Pea Curry Sauce topped with a Poached Egg	7.95
Fluffy 3 Egg Omelette, Fresh Green Salad and Fries Choose from: Fine Herbs, Gruyere, Ham or Spanish	5.95
Homemade Fish Goujon Baguette served with Dressed Leaves, Fries and Tartar Sauce	5.95

Side Orders

	2.95	
Fresh Green Salad	New Potatoes	Fries
Homemade Onion Rings	Hand Cut Chips	Mash Potato
Root Vegetable Selection	Roast Potatoes	Spinach

A discretionary **10% service charge** will be added to your bill

Please note that all our dishes are cooked to order from fresh ingredients and may take up to 20 minutes to prepare

Nut Allergy Warning: Please note any of our food items we prepare may contain nuts or trace amounts of nuts (V) **Vegetarian**

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