

Archie's

r e s t a u r a n t

Evening Dining

Welcome to Archie's modern British restaurant offering you contemporary dishes, informal service and interesting wines and beers in a friendly and relaxed environment. All our food is cooked to order using the freshest, finest and where possible local ingredients, so sometimes there may be delays. Please use the time to relax and enjoy, and if you need any help just ask.

Appetiser £2.95
Mixed olives & feta drizzled with a lemon oil

To Start

Soup of the Day (v) £4.25
Served with homemade bread

Crispy Battered Cod Cheeks £5.25
In cider batter with a watercress salad & lemon oil

Terrine of Ham Hock £5.95
With homemade apple chutney, mini toast & secured cress

Pan Fried Mussels £5.95
Cooked in a light coconut cream with lemongrass, ginger & a hint of chilli

Archie's Leek, Pea & Asparagus Tart (v) £5.75
Served with parmesan shavings & a warm hollandaise

Smoked Chicken & Pancetta Galantine £6.25
With quail eggs, anchovies & a classic vinaigrette dressing

IMPORTANT INFORMATION:

Some of our dishes may contain nuts or traces of nuts -
if unsure, please ask your table service for advice

Archie's

r e s t a u r a n t

Mains

<i>Herb Crusted Rack of Lamb</i>	£17.95
With a baby shepherds pie and a marsala & red currant sauce	
<i>Honey Glazed Duck Breast</i>	£16.50
With sautéed pak choi, oriental oranges & a cointreau syrup	
<i>Pan Fried Larder Trimmed Rib Eye Steak</i>	£17.95
On a bed of creamed spinach, potato rosti, chianti & thyme sauce	
<i>Slow Roasted Belly Pork</i>	£14.95
With black pudding mash, caramelised apples, fresh sage & pork sauce, served with its own crackling	
<i>Smoked Haddock Fillet</i>	£14.95
Sat on bubble & squeak, with a poached egg & chive & butter sauce	
<i>Seared Tuna Loin Steak</i>	£14.50
With pan fried spring vegetables & a coriander & sesame seed salad	

Vegetarian Dishes

<i>Roasted Butternut Squash Tart (v)</i>	£13.95
With honey roasted root vegetables, mini mozzarella balls, rocket leaves & a pesto dressing	
<i>Archie's Hash Brown (v)</i>	£12.95
Served with a poached egg, asparagus & leeks finished with a warm hollandaise	

All Main Courses are served with a selection of Fresh Vegetables & Potatoes unless otherwise stated.

IMPORTANT INFORMATION:

Some of our dishes may contain nuts or traces of nuts - if unsure, please ask your table service for advice

Archie's

r e s t a u r a n t

Best of British

Pan Seared Veal Rump

£16.95

With sweet potato champ, glazed shallots, fried leeks & a red wine sauce

From Archie's Grill

Char-Grilled T-Bone Steak

£17.95

With oven roast flat cap mushroom

Char-Grilled Flat Iron Steak

£14.95

With oven roasted beef tomatoes & a béarnaise sauce

All Grills are served with Hand-made Fat Cut Chips,
Salad & Herb Mayonnaise

Side Orders - all £2.45

Red Peppercorn & Brandy Sauce

Blue Cheese Sauce

Fat Cut Chips

Creamed Spinach

Extra Vegetables

IMPORTANT INFORMATION:

Some of our dishes may contain nuts or traces of nuts -
if unsure, please ask your table service for advice

Archie's

r e s t a u r a n t

Choice of Favourite Puddings

<i>White Chocolate & Coconut Pannacota</i> With fresh mango pieces, Malibu syrup & coconut shavings	£6.25
<i>Archie's Traditional Jam Roly Poly</i> With warm custard	£4.95
<i>Sticky Toffee Crème Brulée</i> With homemade shortbread biscuits	£5.50
<i>Profiteroles Fondue</i> Light choux pastries filled with crème patisier & served with rich Belgian chocolate sauce	£5.50
<i>Bailey's Cheesecake</i> Served with a brandy snap basket & vanilla ice cream	£5.95
<i>A Selection of Ice Cream & Sorbets</i> With a choice of sauces	£3.95
<i>A Selection of British Cheese & Biscuits</i>	£6.25
<i>Dessert Wine</i>	37.5cl £9.50
De Bortoli Vat 5 Botrytis Semillon "Australia" Sweet Australian wine, with a bouquet of orange marmalade and zesty citrus flavours. It finishes clean and crisp with a lingering vanilla oak flavour	

*A selection of hot beverages available from
our 'Speciality Drinks' menu*

IMPORTANT INFORMATION:

Some of our dishes may contain nuts or traces of nuts -
if unsure, please ask your table service for advice

Archie's

r e s t a u r a n t

Lunch

Soup of the Day (v)

Served with homemade bread

Warm Smoked Trout Fillets

With a bacon & new potato salad & a lemon vinaigrette

Fricassee of Wild Mushroom (v)

On a toasted brioche with rocket & parmesan shavings

Homemade Crab & Chilli Fish Cakes

With dill & remoulade dressing

Smoked Chicken & Pancetta Galantine

With seasonal chutney & mini toasts

Mains

Oven Roast Farmyard Chicken Breast

Stuffed with blue cheese & served with a wild mushroom sauce

Pan Fried Salmon Fillet

Served with a leek & pastry tartlet & vermouth sauce

Archies Bangers & Mash

Fresh homemade venison sausages on buttered mash with a rich onion gravy

Archies Hash Brown (v)

Served with a poached egg, asparagus & leeks & finished with a warm hollandaise

Slow Roasted Belly Pork

With caramelised apples and its own crackling

Choice of Favourite Puddings

1 course - £7.95 2 courses - £10.95 3 courses - £13.95

IMPORTANT INFORMATION:

Some of our dishes may contain nuts or traces of nuts -
if unsure, please ask your table service for advice

Archie's

r e s t a u r a n t

Sunday Lunch

Starters

Soup of the Day (v)

Served with homemade bread

Warm Smoked Trout Fillets

With a bacon & new potato salad & lemon vinaigrette

Homemade Crab & Chilli Fishcakes

With a lemon & chive dressing

Pine Nut Crusted Goats Cheese (v)

With a thyme & beetroot salad

Duck & Green Peppercorn Parfait

With seasonal chutney & mini toasts

Mains

Roast Beef

With a thyme & red wine gravy

Oven Roast Farmyard Chicken Breast

Stuffed with blue cheese & served with a wild mushroom sauce

Pan Seared Shoulder of Pork

With crackling, apple & rosemary gravy

Poached Smoked Haddock Fillet

Sat on bubble & squeak with a poached egg & chive & butter sauce

Roasted Butternut Squash Tart (v)

With honey roasted root vegetables, baby mozzarella balls, rocket leaves & pesto dressing

All roasts served with a selection of fresh vegetables, Yorkshire pudding, creamed mash & roast potatoes

Choice of Favourite Puddings

2 courses - £12.95 3 courses - £15.50 Children's - £9.95

IMPORTANT INFORMATION:

Some of our dishes may contain nuts or traces of nuts -
if unsure, please ask your table service for advice

Archie's

r e s t a u r a n t

Set Menu

For Groups of 12 or more, £5.00 per person deposit & pre-order required.

To Start

Soup of the Day (V)

Served with homemade bread

Crispy Battered Cod Cheeks

In cider batter with a watercress salad & lemon oil

Archie's Leek, Pea & Asparagus Tart (V)

Served with parmesan shavings & a warm hollandaise

Smoked Chicken & Pancetta Galantine

With quail eggs, anchovies & a classic vinaigrette dressing

Mains

Herb Crusted Rack of Lamb

With a baby shepherds pie and a marsala & red currant sauce

Slow Roasted Belly Pork

With black pudding mash, caramelised apples, fresh sage & pork sauce, served with its own crackling

Smoked Haddock Fillet

Sat on bubble & squeak, with a poached egg & chive & butter sauce

Roasted Butternut Squash Tart (V)

With honey roasted root vegetables, mini mozzarella balls, rocket leaves & a pesto dressing

Char-Grilled T-Bone Steak

With oven roast flat cap mushroom

Desserts

Archie's Traditional Jam Roly Poly

With warm custard

Sticky Toffee Crème Brûlée

With homemade shortbread biscuits

Bailey's Cheesecake

Served with a brandy snap basket & vanilla ice cream

A Selection of British Cheese & Biscuits

£29.00 per person

IMPORTANT INFORMATION:

Some of our dishes may contain nuts or traces of nuts -
if unsure, please ask your table service for advice