



JAMES BRAID RESTAURANT

MENU

STARTERS

Homemade Soup of the Day with accompaniments £3.45

Chicken Liver and Brandy Pate, Spiced Apple Chutney & warm bread £5.25

Chilled Summer Melon, Homemade Sorbet with a compote of summer berries £5.00

Seafood and Herb Fritters with lemon & alioli mayonnaise £5.25

Oven Baked Goat's Cheese En croute, Roast Beetroot, dressed salad leaves £4.95

MAINS

Whitby Scampi, Chips & Peas £9.95

Maesdu Pie of the Day (ask your waitress), Summer Vegetables & Chips £7.95

Deep Fried Cod in a thin, crisp beer batter, Salt & Vinegar Mushy Peas, Chips & real tartar sauce £9.25

Penne al Forno (similar to lasagne), Side Salad & cheesy garlic bread £9.95

Mild Spiced Chicken Curry, Basmati Rice, Naan Bread & mango Chutney £8.45

Simply Grilled Plaice Fillet, Orme Lobster Butter & new potatoes £10.95

Double Sausage, Egg, Chips & tan lan bread & butter £4.95

Baked Haddock in a Cheese Sauce with seasonal vegetables £9.95

24-hour cooked Ox Cheek, Sticky Red Cabbage & mashed potato £10.95

Horse Shoe Gammon, Egg, Garden Peas & Chips £10.95

DESSERTS £4.25

Homemade Sticky Toffee Pudding with Vanilla Ice Cream

Summer Berry Meringue Roulade with Chocolate Ice Cream

Warm Chocolate Fudge Cake with Double Cream

Cheesecake of the Day

Selection of Homemade Ice Creams or Cheese & Biscuits