

Dinner Menu

Starters

- Panko crumbed calamari rings 17
chipotle aioli
- Smoked salmon tartines
mozzarella, cherry tomatoes, garden pesto 18
- Sticky buffalo wings 15
scallions, drizzle of spicy smoked barbecue sauce
- Flash-fried prawns (5) 22
chilli, lemon & parsley, garlic toast points
- Sautéed chorizo with red wine 16
garlic, onion, honey, crouton
- Tortilla with rocket & parmesan 14
omelette of onion, potato, peppers
- Roasted spiced aubergine 15
grilled baguette
- Cobb salad with red wine vinaigrette 16
avocado, blue cheese, romaine lettuce, hard
cooked egg, tomato, bacon
- Caesar salad 16
romaine lettuce, anchovies, parmesan, egg,
croutons
- French fries 6
Onion rings 8
Seasoned wedges 10
Garlic bread 7

Mains

- Garlic butter salmon 30
spinach, tomato, green beans & fennel, basmati rice
- Cajun jambalaya 30
Cajun inspired rice pot recipe with spicy chorizo,
chicken, prawns
- Canteena lamb biryani 28
slow cooked curried lamb, basmati pilaf, egg, dried
fruits, cumin raita & Indian roti
- Black Angus sirloin steak 8 oz. 38
mushroom in white wine, vegetable of the day
Choice of sauce: garlic butter, shiraz jus,
blue cheese & onion, cognac pepper corn,
- Grilled Black Angus sirloin steak 8 oz.
& blackened prawns in creamy sauce 40
grilled tomato, vegetable of the day
- Grilled chicken breast 28
white wine, maille mustard, pesto, cream,
swiss cheese, vegetable of the day
- Chicken & prawn carbonara 26
Linguine, pancetta, egg, herb crumbs, pecorino
- Vegetable biryani 24
basmati rice, mixed vegetable, cottage cheese,
cumin yoghurt, egg, tomato & cucumber salsa
- Aubergine linguine arrabbiata 24
tomato, chillies, garlic, herb crumbs, pecorino

Kids Menu

- Kids schnitzel burger with french fries 14
lettuce & mayonnaise
- Kids cheese burger with french fries 14
lettuce & mayonnaise
- Kids chicken schnitzel with french fries 12
- Kids fish with french fries 12

- Please check with server for the vegetable of the day

