

VENUS RESTAURANT

A La Carte

Starters

Classic Prawn Cocktail

Royal Greenland Prawns served with Maria-rose sauce
£ 8.95

Homemade Chicken Liver Pate

Served with red onion chutney, crispy toast & a salad garnish
£ 8.95

Smoked Salmon & Prawns

Cornets of Smoked Salmon stuffed with Prawns & served with a crispy salad
£ 10.95

Grilled Haloumi Cheese v

Served with a crispy salad garnish
£ 7.95

Crispy Deep Fried Brie v

Served in a redcurrant and port jus
£ 8.95

Baked Garlic Mussels

Green lipped mussels baked in their shell with a garlic lemon butter jus
£ 10.95

Asparagus Valentino

Asparagus spears wrapped in smoked salmon, lightly coated in a crispy batter
And served with a salad garnish & garlic mayonnaise
£ 9.95

Specially Imported Giant North Pacific King Prawns £37.95

Two Prawns per portion or the equivalent of 400 grams
(Approx. 200 gram per prawn, 10/12 inches long)

Shell on King Prawns Cooked in a Fresh Garlic & Butter Jus

Homemade Soups...

Lobster, Crab & Prawn Bisque (Limited Availability)

£ 8.95

Soup of the Day

£ 6.95

Nuts are present in our Kitchens, Exclusion will not guaranteed

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House Steaks

Sirloin Steak 12oz (340 grams)

Served with mushrooms, tomatoes & Onion Rings
£ 25.95

Fillet Steak 12oz (340 grams)

Served with mushrooms, tomatoes & Onion Rings
£ 31.95

Chefs Large Mixed Grill (Only for the Very Hungry!!) 22oz (630 grams)

£24.95

Sirloin Steak Surf & Turf 12oz (340 grams)

Smothered in prawns and mushrooms and finished in a garlic butter jus
£ 26.95

Venus House Special Steak 12oz (340 grams)

Sirloin steak Cooked in a Spicy pepper, mushroom, tomato and garlic sauce with a hint of Curry
£26.95

Sirloin Steak Au Poivre 12oz (340 grams)

Cooked in a in a cracked Peppercorn & Cream Sauce flamed with Brandy
£26.50

Fillet au Poivre 12oz (340 grams)

Cooked in a cracked peppercorn sauce and flamed with Brandy
£32.95

Fillet Steak Diane 12oz (340 grams)

Coated in French mustard, flamed with brandy and finished in a cream, mushroom and onion sauce
£ 32.95

Fillet Steak Rossini 12oz (340 grams)

Served on a crouton Topped with pate and covered in a mushroom and Madeira sauce
£32.95

Fillet Steak Hartington 12oz (340 grams)

Topped with a generous helping of creamy Stilton cheese
£ 32.95

Scotch Black Aberdeen Angus 12oz Sirloin Dry Aged Approximately for 30 days

Highland Scotch Porterhouse Dry Aged Approximately for 30 days

Highland Scotch Fillet Dry Aged Approximately for 28 days

*All Our Main Dishes are served with a Selection of Vegetables, Potatoes
& Hand cut Chips*

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A La Carte

Highland Scotch Porterhouse House Steaks

Sirloin Porterhouse Steak 20oz (570 grams)

Served with mushrooms, tomatoes & Onion Rings
£31.95

Sirloin Porterhouse Surf & Turf 20oz (570 grams)

Smothered in prawns and mushrooms and finished in a garlic butter jus
£33.95

Venus Porterhouse Special Steak 20oz (570 grams)

Sirloin steak Cooked in a Spicy pepper, mushroom, tomato and garlic sauce with a hint of Curry
£33.95

Sirloin Porterhouse Steak Au Poivre 20oz (570 grams)

Cooked in a cracked Peppercorn & Cream Sauce flamed with Brandy
£33.95

Onion Rings £ 3.50 Grilled Mushrooms £ 3.50

Fish Dishes

King Prawns Pernod

Shell off King Prawns flamed in Pernod and finished with a tomato and basil sauce
And served with Patna Rice
£21.95

Plaice Royal

Rolls of plaice, stuffed with smoked salmon & asparagus,
Finished in a crème sauce au gratin
£19.95

Salmon Alexandra

Salmon fillet cooked in a creamy white sauce finished with prawns
And asparagus and baked with a cheese & herb crumb
£18.95

Dover Sole (Limited Availability)

Market Price

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A La Carte

Off the Grill

Duckling A, L 'Orange

Half a roast duckling, served with a tangy
Orange and grand Marnier sauce
£ 21.95

Supreme of Chicken Cordon Bleu

A plump chicken breast stuffed with Edam cheese, wrapped in smoked
Bacon and finished in a creamy white Mushroom sauce
£ 18.95

Mediterranean Chicken

French trimmed Chicken breast stuffed with Feta cheese, Spinach & wrapped with smoked bacon,
Finished in a tomato, garlic & basil sauce
£18.95

Chicken Diane

French trimmed chicken breast coated in a creamy onion & mushroom sauce flamed in brandy
£18.95

Vegetarian Options

Mediterranean Roasted Stuffed Pepper

Filled with a spicy mushroom rice, tomatoes & fresh chillies, Served with a Greek salad or
Seasonal vegetables & Potatoes
£16.95

Mushroom Stroganoff

Mushrooms cooked in a creamy sauce flavoured with
Brandy & paprika and served with Patna rice
£ 16.95

Vegetable, Spinach & Brie Wellington

£ 16.95

To Finish

Dessert Menu £ 5.95

Selection of English Cheese, Biscuits & Celery £ 7.95

Filter Coffee £1.95

Tea £1.95

Herbal Teas £2.45

Latte £2.95

Cappuccino £2.95

Espresso £2.95

Liqueur Coffees £5.95

Martini Espresso £6.95