


The  
**Captains Flying Club**  
 BAR & RESTAURANT

## Menu

### Starters

Freshly made soup with a crusty roll	<b>£2.50</b>
 Nachips topped with a tomato and jalapeno sauce - finished with melted cheese	<b>£4.95</b>
Caesar Salad - Crispy lettuce leaves, bacon strips. Parmesan shavings and croutons – finished with Caesar dressing	<b>£5.75</b>
Smoked chicken pieces tossed together with mixed salad leaves, croutons and tarragon vinaigrette	<b>£5.45</b>
Haggis balls in breadcrumbs with mango and coriander chutney	<b>£5.95</b>

### Mains

Fresh North Sea haddock – battered or breadcrumbed and served with french fries and side salad	<b>£10.95</b>
Whole tail scampi deep fried and served with french fries and side salad	<b>£10.95</b>
Roasted half chicken with a side of barbecue sauce and french fries	<b>£10.95</b>
 Courgette and feta cheese fritters with minted yoghurt dip	<b>£7.95</b>
Smoked haddock fillet on wilted spinach leaves, topped with grilled smoked cheese	<b>£10.95</b>
 Roasted garlic sweet potatoes, grilled aubergine and pepper salad served warm with mozzarella	<b>£7.95</b>
Lasagne – layers of pasta, bolognaise, white sauce and parmesan – served with a crisp side salad	<b>£9.95</b>
Wok fried duck with beansprouts, wild mushrooms and oyster sauce, set on egg noodles	<b>£11.50</b>
Chicken curry served with basmati rice, mango chutney and popadum	<b>£9.95</b>
Golden crumbed sole fillet goujons set on salad leaves, served with french fries and tartar sauce	<b>£10.95</b>

### Sides

French Fries	Mixed Vegetables	<b>all £1.95</b>
Buttered Potatoes	Mixed Salad	
Baked Potato	Onion Rings	
Garlic bread		<b>£2.25</b>
Garlic bread topped with mozzarella cheese		<b>£2.75</b>

### Steaks & Grills

Steaks are served with a flat mushroom, tomato, salad garnish and choice of fries, baby potatoes or baked potato.	
8oz (224g)* Sirloin Steak	<b>£19.95</b>
10oz (280g)* Rib Eye Steak	<b>£17.95</b>
8oz (224g)* Fillet Steak	<b>£21.95</b>
*approximate uncooked weight	
An 8oz (224g) 100% steak burger served on toasted floured bun with salad and fries	<b>£8.95</b>

### Toppings and Sauces to accompany your steaks and burgers

Bacon – egg – cheese	<b>£0.95 per item</b>
Chilli beef	
Melted smoked cheese and barbecue sauce	
Cracked black pepper and brandy cream sauce	
French mustard, mushroom, onion and cream sauce	
Mexican tomato and jalapeno sauce	<b>£2.95 per item</b>
Breaded king prawn in garlic butter	
Blue cheese with port gravy	
Prawns in a marie-rose sauce	<b>£3.95 per item</b>
Fajitas – strips of your choice served on a sizzle platter with bell pepper strips and sliced onion. Served with sour cream, guacamole and warm flour tortillas	
Chicken	<b>£10.95</b>
Steak	<b>£10.95</b>
Vegetables	<b>£9.45</b>

### Sweets

All served with cream or ice-cream	
Homemade sticky toffee pudding (contains nuts)	<b>£4.95</b>
Hot apple pie	<b>£4.95</b>
Moist frosted Californian style carrotcake	<b>£4.95</b>
Chefs Homemade Cheesecake (ask your waiter for daily selection)	<b>£4.95</b>
Cheese and biscuits served with grapes	<b>£4.95</b>

### Coffees and Tea

Freshly Brewed Tea	<b>£1.95</b>	Espresso	<b>£1.95</b>
Regular Coffee	<b>£1.75</b>	Double Espresso	<b>£2.25</b>
Cappuccino	<b>£2.25</b>		

Some of our menu items contain nuts, seeds and other allergenic ingredients. There is a small risk that traces of these may be in other food items served here. If this might be a concern to you please ask to speak to a Duty Manager who will be able to help you make an alternative choice.



**Denotes vegetarian dishes**

All prices are inclusive of V.A.T. at the current rate

# Wines

All table and quality wines have an alcoholic content of between 7% and 15%

When one vintage ceases to be available the next suitable one will be offered

## Champagne and Sparkling Wines

<b>Bin No</b>		<b>Glass</b>	<b>Bottle</b>
1.	<b>Chimere Brut NV, France</b> <i>A quality dry champagne with lemony, biscuity flavours, fine bubbles and a touch of ageing</i>		£34.75
2.	<b>Lanson Brut NV, France</b> <i>Only grapes from Premier and Grand cru vineyards are now used to make a fresh, very crisp and lemony style of champagne.</i>		£47.75
3.	<b>Prosecco Di Valdobbiadene, Botter, NV Italy</b> <i>A dry, sparkling wine from the north east of Italy with a delicious grapey aroma and dry balanced finish.</i>		£19.75
4.	<b>Echo Point Sparkling, Langhorne Creek, NV Australia</b> <i>A blend of 60% Chardonnay and 40% Pinot Noir, the wine has a lovely clean nose of green apples and red fruits and full ripe fruit flavours on the palate which balance the refreshing sparkle</i>		£19.25

## White Wines

5.	<b>Unoaked Chardonnay, Willowood, NV California</b> <i>This wine is made using state of the art techniques to produce a crisp, dry white wine with refreshing citrus fruit characters and a typical light buttery finish.</i>	£3.80 175ml £5.00 250ml	£15.25
6.	<b>Chardonnay, Cape Bay, 2008 South Africa</b> <i>A fruity nose with a hint of oak, good ripe fruit on the palate and long length</i>		£15.25
7.	<b>Chardonnay, Echo Point, 2007 Australia</b> <i>A wine showing lifted, complex aromas of grapefruit, pineapple and melons will appeal to a wide range of tasters. The balanced palate shows excellent texture and mouth feel and flavours linger long after drinking</i>		£15.25
8.	<b>Chablis J. Moreau et Fils 2005 Burgundy, France</b> <i>Very dry, crisp flinty wine with excellent fruit and acidity that is excellent with seafood.</i>		£26.95
9.	<b>Sauvignon Blanc, Valdemoro, 2007 Chile</b> <i>Fresh tropical fruits with floral and typical herbal noted from the variety. In the mouth it is fresh and crisp with a good balanced acidity that provides a pleasant aftertaste.</i>		£15.25
10.	<b>Pinot Grigio, Ca'Lunghetta Botter, 2007 Italy</b> <i>A light and refreshing wine with an elegant bouquet with hints of ripe fruits and flowers. The palate is dry, Soft and well balanced with a full bodied structure of refreshing fruit</i>		£15.25

## Rose Wine

11.	<b>Ca'Lunghetta Pinot Grigio Blush, IGT, Veneto Botter 2008 Italy</b> <i>An attractive wine, dry, soft and well balanced.</i>	£3.80 175ml £5.00 250ml	£15.25
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## Red Wines

12.	<b>Merlot Willowood, NV California</b> <i>This Merlot is a delicious soft rounded red with soft hints of ripe red berries and supple tannins.</i>	£3.80 175ml £5.00 250ml	£15.25
13.	<b>Merlot Torreon de Paredes, 2007 Chile</b> <i>This wine has aromas of ripe black fruit, cherry and mulberry. The palate is young, fruity smooth and medium bodied.</i>		£15.25
14.	<b>Cabernet Sauvignon, Valdemoro, 2006 Chile</b> <i>Deep brilliant ruby red colour. Black fruits, cassis, herbal and floral aromas with touches of regalis, plum and chocolate. In the mouth it is soft, long and persistent with mature, firm and well rounded tannins.</i>		£15.25
15.	<b>Echo Point shiraz, 2006 Australia</b> <i>A wine displaying rich dark plum and mulberry lift complexed with some spice and leather characters. The palate Is rich and concentrated with vanilla oakiness and attractive integrated tannins.</i>		£18.95
16.	<b>Pinotage, Cape Bay 2008 South Africa</b> <i>Vibrant plum flavours create an impression of fruit juciness backed by a hearty tannin structure to hold up to savoury, powerful dishes. Blended with 15% Shiraz to add a raspberry fruit dimension.</i>		£16.25
17.	<b>Chianti Botter, 2007 Tuscany</b> <i>Light and stylish with good balance and fresh fruit flavours.</i>		£15.75
18.	<b>Reserva Rioja, Bodegas Vina Real, 2001 Spain</b> <i>Deep ruby red. Good intensity on the nose with ripe autumn fruits, warm spices and elegant toasty oak.</i>		£30.25