



# SUN DANCER, BAR AND RESTAURANT

www.sun-dancer.co.uk

## Daily Specials

Ask our staff about our daily specials

### Starters

**Soup of the Moment** £4.50  
(V,GF)

Please see special board for today's soup of the moment

**Seafood Chowder** £8.50

Rich seafood veloute with mussels, king prawns, smoked haddock, diced potatoes, onions & corn finished with chopped herbs

**Glazed Pork Belly** £6.95  
(GF)

Slow confit pork belly, spicy BBQ dip, apple & toasted sesame salad

**Tomato Caprese** £6.45  
(V,VE)

Sliced vine tomato, buffalo mozzarella, crispy capers, toasted seeds and garlic foccacia

### Side Orders

**Beer Battered Onion Rings** £2.75

**Seasonal Vegetables** £2.95

**Chunky Chips** £3.00

**House Salad** £2.50

**Garlic Bread** £2.50

**Garlic Bread & Cheese** £2.75

### Main Course

**Smoked Haddock and Leek Fishcakes** £12.95  
Served with poached egg, curried mayonnaise, new potatoes and green vegetables

**Hot Smoked Salmon and Calamari Linguini** £14.95  
Garlic and herb butter, fresh red chilli, coriander, kale, topped with shaved parmesan

**Gourmet Burgers** £13.95  
Topped with isle of Mull cheddar, caramelised onions, dill pickles and house burger sauce  
Choice between Venison or Quinoa Burger (V)

**Beer Battered Haddock and Chips** £13.95  
Homemade chunky chips, tartare sauce, buttered garden peas  
(GF Option) – Grilled haddock, new potatoes and peas

**Steak Ciabatta** £12.95  
Strips of prime steak, caramelised onion, isle of mull cheddar, Dijon mayonnaise in a toasted ciabatta served with slaw and chunky chips

**Sriracha Spiced Chicken** £12.95  
Sticky jasmine rice, seasonal vegetables and citrus yoghurt and garlic foccaccia flat bread  
(GF Option Available)

**Malaysian Vegetable Curry** £11.95  
(V,VE,GF)  
Mixed vegetables, cooked in a creamy Malaysian coconut and ginger sauce, topped with toasted almonds and coriander, served with sticky rice **Add King Prawns for £3.00**

**Whipped Goats Cheese Open Sandwich** £11.95  
(V)  
Pickled beetroot, honeyed walnuts, pumpkin seeds, served with dressed salad leaves and homemade chunky chips

### Desserts

**Apple Crumble Tart** £6.75  
(VE,GF)

Delicate pastry case filled with autumnal apple and pear compote, topped with a honey & oat crumble, toffee fudge ice cream.

**Ginger, Lime & Coconut** £6.95  
Key lime cream, ginger nut crumb, coconut ice cream & oat ginger drizzle, toasted coconut.

**Apricot Bread & Butter Pudding** £6.95  
Layers of brioche and apricot jam studded with apricot brandy soaked sultanas and chopped apricots, cooked in a rich vanilla custard served with vanilla pod ice cream.

**Chef's Cheese Board (GF)**  
**Cheese for one £8.50**  
**Cheese for two £13.95**  
A selection of Scottish cheese, accompanied by grapes, homemade chutney, oatcakes and crackers.

### Liqueur Coffees

**Irish** £5.75  
Jameson Irish Whiskey mixed with fresh coffee and topped with double cream

**Brandy** £5.75  
Martell mixed with fresh coffee and topped with double cream

**Calypso** £5.75  
Tia Maria mixed with fresh coffee and topped with double cream

**Irish Cream** £5.75  
Baileys mixed with fresh coffee and topped with double cream

**Seville** £5.75  
Cointreau mixed with fresh coffee and topped with double cream

### Hot Drinks

**Americano** £2.30

**Cappuccino** £2.45

**Latte** £2.45

**Mocha** £2.50

**Espresso** £2.00

**Espresso Doppio** £2.20

**Flat White** £2.50

**Macchiato** £2.40

**Hot Chocolate** £2.75

**Tea** £2.00

**Herbal Tea** £2.00

Please inform a member of staff of any allergies or special dietary requirements prior to ordering

GF Gluten Free V Vegetarian VE Vegan



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## White Wines by the glass

**Sauvignon Blanc 'Alba' Santa Luz, Valle Central, Chile 250ml £6.35 Bottle £16.95**  
A zingy sauvignon with signature lime and fresh cut grass flavours. A crisp clean finish rounds the wine off beautifully.

**Pinot Grigio, La Delfina, Veneto, Italy, 250ml £6.50 Bottle £17.95**  
Everybody loves Pinot Grigio with its soft texture and pear and nutty aromas.

**Chardonnay, Deer Point, Thracian Valley, Bulgaria, (VE) 250ml £6.50 Bottle £18.25**  
Superb wine that really over-delivers. Clean and fresh, pear and lemon notes are accompanied by peach and a floral hint.

## White Wines

**Sauvignon Blanc Haut Poitou, Sauvion, Loire, France, (VE) £26.50**  
Just north of Poitiers lies this relatively new appellation. It offers more tropical fruit compared to a Sancerre, but still the same elegance and lifted herbaceous aromatics.

**Sauvignon Blanc, Salmon Run, Marlborough, New Zealand £22.50**  
An aromatic and bright Marlborough Sauvignon. Pink grapefruit, elderflower and kaffir lime leaf.

**Viognier 'Y Series' Yalumba, South Australia, (VE) £23.95**  
This thoroughly alluring wine evokes hints of honeysuckle, lemon and lychees. Yalumba are world famous for the quality of their Viogniers.

**Torrontés Fantasia, Mauricio Lorca, Uco Valley, Argentina, (VE) £28.00**  
A lovely aromatic wine that must be tasted! Soft peach and jasmine notes on the nose lead to a palate packed full of lychee and quince.

**Albariño, Lenda, Rias Baixas, Spain £26.95**  
Aromas of stone and tropical fruits, combined with pleasant and very fresh citrus notes. The mouth is very friendly and fresh, with acidity well compensated by the roundness that gives it a pleasant aftertaste.

## Red Wines by the glass

**Merlot 'Alba' Santa Luz, Valle Central, Chile, (VE) 250ml £6.35 Bottle £18.25**  
Easy drinking, soft and fruity wine with delicious plum and chocolate flavours.

**Shiraz, Victoria Park, South Australia, (VE) 250ml £6.60 Bottle £18.95**  
Everybody loves Pinot Grigio with its soft texture and pear and nutty aromas.

**Chianti, Poggio Gherardo, Tuscany, Italy, 250ml £6.50 Bottle £17.95**  
Intense and complex fragrance and an aroma of red berries and morello cherry as well as hints of vanilla, cloves, pineapple and oak. A rich, velvety, smooth and well-balanced flavour.

## Red Wines

**Rioja Crianza, Valdepalacios, Spain, (VE) £23.95**  
Hues of good wood, where oak and fruit together and complement each cylinder. Cherry red with ruby tones.

**Monastrell Syrah 'Barrica', Vermador, Alicante, Spain, (Organic, VE) £21.50**  
A fantastic wine that over-delivers at the price. Blueberry and cracked black pepper notes on the nose lead to a rich palate with vanilla and cherry pie flavours.

**Amicone, Cantine di Ora, Veneto, Italy, (VE) £25.50**  
HThis wine is ruby red colour with a delicate and vinous bouquet characterized by intense raspberry and black cherry aromas. In the mouth, it is full-bodied, soft, and velvety, with hints of spices and chocolate thanks to the slow aging in wood.

**Malbec, Lorca Lorca, Uco Valley, Argentina, (VE) £22.50**  
Mauricio Lorca makes top notch Malbec. Fresh blueberry and berries with a savoury hint of leather and toast. Very fresh on the finish showing the great balance of his wines.

**Shiraz Cabernet, Delheim, Stellenbosch, S Africa, (VE) £26.95**  
Deep crimson in colour with a purple hue. On the nose cherries, blue berries and some peppery hints with slight savoury undertones. The palate lingers with flavours of juicy fruit supported by silky tannins.

## Rose Wines

**White Zinfandel Rosé, Compass Point, California 250ml £6.35 Bottle £18.25**  
Californian Rosé full to burst with flavours of ripe strawberry and juicy watermelon combined with a delicate sweetness on the palate.

**Provence Rosé, Château Routas, Provence, France 250ml £8.25 Bottle £22.50**  
A vibrant, dry rose, with a nose of fresh strawberries and anise. A Decanter International Trophy winner.

## Sparkling Wine & Champagne

**Prosecco Spumante, Lamberti, Veneto, Italy, NV 125ml £6.00 Bottle £22.95**  
The celebratory wine to drink even if you've got nothing to celebrate! Easy drinking with a very soft and fruity style both on the aroma and the taste.

**Bollinger Special Cuvée, Champagne, France, NV 125ml £14.95 Half Bottle £42.50 Bottle £75.00**  
The purest expression of Bollinger's house style, this has a biscuity nose and a rich yet balanced palate.

**Bollinger Rosé, Champagne, France, NV 125ml £16.95 Bottle £85.00**  
A subtle combination of structure, length and vivacity, with a tannic finish due to the addition of red wine; flavours of wild berries and bubbles like velvet.