

TABLE DE HOTE MENU

February

THREE COURSES £15.95 PER HEAD

AVAILABLE MONDAY TO SATURDAY
(FRIDAY AND SATURDAY EVENINGS £18.95 PER HEAD)

STARTERS

Chef's homemade 'soup of the moment' served with a soft baguette

Panko crumbed smoked cod and haggis fishcake, deep fried, rustic gribiche dressing and chive oil

Warm salad of smoked bacon, brioche crouton, anchovies, parmesan and romaine lettuce
coated in a caesar dressing

Grilled honeyed goats cheese and portobello mushroom, chipotle mayonnaise and baby leaves

**King Prawns cooked in garlic butter, basil and white wine, romesco sauce
and wild rocket (£2.95 supplement)**

MAINS

Chicken Forestiere

Chicken breast, oven roasted, thyme, shallot, smoked bacon, mushroom and port sauce

Pork in a Storm

Boneless pork loin steak, grilled, apricot, garden mint, stilton and sherry cream demi glace

Can you Fillet it (£3.50 supplement)

**Duo of beef fillet medallions, chargrilled pink, smoked cheddar, bay leaf and white
wine mornay sauce**

Liver Provencal

Sliced lambs liver, pan fried with italian meats, onion, tomato, capsicum, garlic and almond pesto

Chef's Catch of the Day

Fish of the day freshly caught fresh from the Ocean (ask for details)

Vegetarian Option Available

Mains accompanied with fresh market vegetables and fresh cut chips

DESSERTS

Choose from a selection of our delicious desserts from the Dessert Board

EARLY BIRD OFFER

Choose any two courses for only

FOR ONLY £9.95 per head

Available from 11.30am to 2.30pm and 5.00 – 6.30pm – Monday to Saturday

(Orders must be placed before 2.30pm and 6.30pm)