

TABLE DE HOTE MENU

November

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

Honeyed glazed goats cheese, grilled, chunky vine tomato, red onion and basil salad with pesto dressing and rocket (v)

Garlic and parsley sauté button mushrooms, au gratin with mature cheddar with warm ciabatta (v)

Light and crispy Japanese tempura vegetables, deep fried, sweet chilli dipping sauce and pea shoots

Thai king prawns, cooked in a spicy red thai coconut sauce with coriander, lemon grass and ginger with basmati rice (£3.50 supplement)

MAINS

Slivers of Liver

Sliced lambs **liver**, pan fried with onions, coarse grain mustard, pear and pecan nut and gorgonzola sauce

Chicken Succotash

Chicken breast, oven roasted with thyme, creamy white wine, sweetcorn, smoked bacon and white bean sauce

Pork Catalan

Grilled **pork** loin, marinated in paprika, chorizo, capsicum, garlic and oregano tomato ragout

Fillet Chasseur (£3.95 supplement)

Beef fillet medallions, char grilled pink, shallot, mushroom, red wine, tomato and tarragon demi glace

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)