

# TABLE DE HOTE MENU

## February

THREE COURSES £15.95 PER HEAD

AVAILABLE MONDAY TO THURSDAY 11.30AM-2.30PM & 5.30-9.30PM  
AND ALL DAY FRIDAY AND SATURDAY 11.30-7PM  
(FRIDAY AND SATURDAY EVENINGS 7-9.30PM - £18.95 PER HEAD)

### STARTERS

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

Chicken liver brandy parfait, warm onion sourdough, sticky onion chutney and mustard dressing

Tuna nicoise ~ flaked tuna, green beans, hens egg, tomatoes, olives, potatoes and baby leaves coated in french dressing

Warm honeyed goats cheese, grilled, fragrant avocado guacamole, red pepper coulis and wild rocket (v)

**Prawns Catalan ~ king prawns and chorizo, pan fried in garlic butter, warm ciabatta and garlic aioli (£3.95 supplement)**

### MAINS

#### *Liver Stroganoff*

Sliced lambs liver, pan fried in an onion, mushroom, paprika and brandy cream demi glace

#### *Indian Chicken*

Chicken breast, oven roasted, onion, capsicum, madras spices, tomato and ginger sauce

#### *Scrumpy Pork*

Boneless pork loin, char-grilled, cider, apple and sage sauce

#### *Woodland Beef (£4.50 supplement)*

**Duo of tender beef medallions, char-grilled pink, wild mushroom, mustard and shallot cream sauce**

#### *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

## FEBRUARY SPECIAL EARLY BIRD OFFER

Choose a starter and a main for only

**FOR ONLY £7.95 per head**

Available from 11.30am to 2.30pm and 5.00 – 7.00pm\* – Mon to Thurs & 11.30am-7pm Fri & Sat

(\*Early bird orders must be placed before 2.30pm and 7.00pm)

Food Allergens and Intolerances – Before ordering drinks or food please speak with a member of our staff about your requirements. Thank You.