

TABLE DE HOTE MENU

March

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

Beer battered bury black pudding, deep fried, grain mustard mayonnaise, pickled vegetable ribbons and chive oil

Conference pear, goats cheese, fennel, avocado, artichoke, baby spinach and walnut salad with honey balsamic vinaigrette (v)

Scottish smoked salmon dill and cream cheese pate, scottish oatcakes, roasted red pepper coulis and watercress

Thai Prawns ~ king prawns cooked in penang spices, coconut milk, tomato, coriander and nam pla with basmati rice (£3.95 supplement)

MAINS

Liver mi Timbers

Sliced lambs liver, pan fried, with a sliced onion, smoked bacon, chopped tomato, red wine and tarragon gravy

Chicken au Poivre

Plump chicken breast, oven roasted, cracked black peppercorn, brandy shallot creamy demi glace

Pork Catalan

Boneless pork loin steak, char-grilled, spanish chorizo, tomato, basil, paprika and garlic ragu

Beef Fillet (£3.95 supplement)

Duo of beef fillet medallions, grilled pink, with a creamy white wine and garlic butter 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

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)