

TABLE DE HOTE MENU

May

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

Nicoise salad of flaked tuna, vine tomatoes, green beans, hen's egg, potato, olives and mixed leaves coated in vinaigrette

Spanish chorizo, pan fried with honey, fennel seeds, orange and red wine, garlic aioli and toasted onion bread

Breaded camembert, deep fried, chunky beetroot, orange and cranberry salsa, baby leaves and chive oil (v)

King Prawns, pan fried, romesco sauce, crisp serrano ham and a rocket, almond and manchego salad (£3.50 supplement)

MAINS

Indian Chicken

Chicken supreme, oven roasted, onion, capsicum, indian spices, chopped tomato and coriander sauce

Sliver of Liver

Sliced lamb's liver, pan fried, dijon mustard, shallot, chestnut mushroom, sherry and parsley cream demi-glace

Pork in a Storm

Grilled boneless pork loin, marinated with bay leaf, buttery leek, smoked bacon and a spinach cream sauce

Fillet au Poivre (£3.95 supplement)

Duo of beef fillet medallions, marinated with thyme and char-grilled pink with a cracked black peppercorn and brandy 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

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.