

TABLE DE HOTE MENU

September

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

Aromatic onion pakora, deep fried, indian red onion chutney and coriander mint salsa

Italian insalata ~ julienne of cured meats, marinated vegetables, mini buffalo mozzarella and wild rocket dressed in pesto

King prawns au gratin ~ king prawns cooked in a white wine, garlic and parsley sauce, grilled with mature cheddar and warm ciabatta (£2.50 supplement)

Smoked salmon caesar salad ~ Scottish smoked salmon, kos lettuce, garlic brioche croutons, anchovies and parmesan coated in a creamy caesar dressing

MAINS

Chicken Penang

Chicken breast, cooked in thai spices, with a spicy penang coconut, lemongrass and lime sauce with basmati rice

Scrumpy Pork

Boneless pork loin, marinated in nutmeg, apple, cider with a sage cream demi glace

Fillet au poivre (£3.00 supplement)

Duo of beef medallions, chargrilled, crushed black peppercorn and brandy sauce

Liver Chasseur

Sliced lambs liver, pan fried in a mushroom, onion, tarragon, tomato and red wine gravy

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)