

# TABLE D'HOTÉ

## **SOUP OF THE DAY (g,mi)**

Fresh homemade soup with fresh French bread.

## **MELON**

Raspberry & summer fruits coulis.

## **KING PRAWNS & CHORIZO (cr)**

In a poppadum basket with a chilli tomato sauce.

## **CHEFS HOMEMADE PATE (su,mi,g)**

brown toast and onion jam.

## **VEGETABLE SPRING ROLLS (g)**

sun dried tomato salsa.

## **MUSSELS (mo,su,mi,g)**

White wine, cream and garlic sauce or a herby tomato & red wine sauce.

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## **CHICKEN SUPREME (mi)**

Crowning a wild mushroom & cream risotto.

## **SEA BREAM (f)**

Wilted spinach, roasted potatoes & cherry tomatoes.

## **TRICOLOR of FISH (f)**

A selection of three fish, with a choice of potatoes & vegetables.

## **FISH CHIPS 'N' PEAS (f,g,su)**

## **OPEN VEGGIE LASAGNE (g,mi)**

Oven roasted vegetables and veggie mince tossed in a tomato based sauce then presented between lasagne sheets, served with garlic bread & salad

## **LAMB CUTLETS & BLACK PUDDING (e,g,mi,mu,ce,so,su)**

With caramelised carrots, thyme mash & minted jus.

## **8oz SIRLOIN**

Upgrade to a surf n turf (g,cr) ( £4.00 supplement) chips & roasted vegetables

## **MIXED GRILL (g,e,mi)**

Rump steak, gammon, pork, lamb chop, sausage, egg, mushroom, tomato, onion rings, chips & roasted vegetables.

## **STEAK BURGER (mi,g)**

8ozs minced steak in a brioche bun with tomato, lettuce, gherkin, relish, onion rings & French fries. Topped with vintage cheddar & streaky bacon.

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## **DESSERT**

Choice from our dessert menu

**2 COURSE £15**

**3 COURSE £18**

## **Menu available**

**Mondays 5-15 to 10-15pm**

**Tuesday to Friday 5-15 to 6-45pm**

**Saturdays 5-00 to 6.00pm**