

TABLE DE HOTE MENU

April

THREE COURSES £14.95 PER HEAD

AVAILABLE MONDAY TO SATURDAY
(FRIDAY AND SATURDAY EVENINGS £17.95 PER HEAD)

STARTERS

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

Warm grilled goats cheese, Italian marinated vegetable insalata, pistachio pesto and balsamic syrup

Scottish smoked salmon, mascarpone and dill mosaic terrine, Scottish oatcakes and a fragrant avocado puree

King prawns cooked in Thai green spices, coconut milk, garlic and coriander with basmati rice (£2.50 supplement)

Crisp lamb, mint and pea samosa, deep fried, aromatic Indian red onion chutney and raita yoghurt

MAINS

Chicken Gremolata

Chicken breast, oven roasted, with lemon, garlic and mint, salsa verde and chilli oil

Fillet Bastille (£3.00 supplement)

Duo of beef fillet medallions, char-grilled pink, white wine, black truffle and a parsley butter sauce

Pork Catalan

Boneless pork loin chop, grilled, chorizo, capsicum, basil and chopped tomato sauce

Liver Saltimboca

Sliced lambs liver, pan fried with shallots, sage and Italian ham with a sweet sherry cream sauce

Chef's Catch of the Day

Chef's daily special, 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)

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