



# TABLE D'HÔTE MENU

**MONDAY- FRIDAY ALL NIGHT!**

**2 COURSES £16.00**

**3 COURSES £21.00**

## **STARTERS**

### **CHEF'S HOMEMADE SOUP**

bread of the day

### **PORK BELLY CAKE**

black pudding fritters, spinach,  
soft poached egg, bbq sauce

### **ROASTED HALLOUMI CHEESE SALAD**

avocado, radish, orange, baby cucumber,  
pomegranate, honey & mustard dressing

### **MONKFISH & KING PRAWNS**

**(£2.00 Supplement)**

thai green curry risotto, courgette,  
peas & lime pea shoots

### **GOAT'S CHEESE FRITTERS**

tomato & beetroot chutney,  
asparagus, pear, walnuts

## **MAIN COURSES**

### **SLOW BRAISED OX CHEEK**

heritage carrots, horseradish and  
celeriac purée, bourguignon sauce

### **SMOKED COD WITH POACHED EGG**

asparagus, courgette & pea,  
wholegrain mustard & tarragon sauce

### **BREAST OF DUCK**

apple, beetroot & walnut remoulade,  
port & vanilla reduction

### **PANCETTA WRAPPED CHICKEN BREAST**

stuffed with manchego cheese,  
green beans, tomato & chorizo sauce

### **PRIME SCOTTISH 7 oz SIRLOIN STEAK**

**(£4.25 Supplement)**

baked mushroom & tomatoes,  
green peppercorn sauce

**All Main Courses Are Served With Potatoes Of The Day**

**Vegetarian Menu Also Available**

## **SIDE ORDERS**

Marinated Olives / Garlic Bread

**£3.00**

Chunky Chips / Mixed Salad / Seasonal Vegetables

**£3.00**

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

**£4.00**

**IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE  
PLEASE LET US KNOW BEFORE PLACING YOUR ORDER**