

## SATURDAY MENU

2 Course's £19.95

3<sup>rd</sup> Course £4.00

**Peach Prosecco Bellini £3.95 Per Glass**

### STARTERS

Soup of the Day

Prawn & Crayfish Cocktail Wrapped with Cucumber, Lettuce & Marie Rose Sauce

Tempura king Prawns with Sweet Chilli & Coconut

Beetroot Cured Salmon with Pickled Golden Beetroot & Cucumber Beetroot Pure & Crème Fraiche

Breaded Brie With Red Onion Chutney & Toasted Ciabatta

Lamb Kofta With Cucumber Yoghurt, Coriander & Pomegranate Seeds

Turkish Platter, Halloumi, Cacik, Hummus, Olives, Sucuk & Pitta

Chinese Platter, Mini Duck Spring Roll, BBQ Ribs, Chicken Satay & Seaweed

Thai Salmon Fish Cake With Asian Slaw & Sweet Chilli Sauce

### MAIN COURSES

Chargrilled Pork Chop With Black Pudding Mash, Apple Cauce, Red Wine Gravy.

Chicken Escalope Milanese With Vegetables Ratatouille.

Liver & Bacon with Mash & Gravy.

Herb Crusted Lamb Rump With Pea Pure & Peas and Bacon, Fondont Potato, Roasted Shallot.

Fish & Chips with Tartare Sauce.

Creamy Chicken Curry with Onions, Peppers & Rice.

8oz Fillet Beef Wellington with Mash & Red Wine Gravy. (£7.50 Supplement)

Seabass With Chilli Spring onion Noodles, Sweet & Sour Sauce

Shellfish Linguine with Clams, King Prawns & Mussels in a Tomato Sauce

10oz Ribeye Steak with Roasted Tomato & Mushroom, Fat Chips & Peppercorn Sauce. (£5.00 Supplement)

Vegetable Hash with Feta Cheese & Fried Egg

Risotto Of The Day

### Sides

Baby Roasted Potatoes, French Fries, Fat Chips

Cauliflower Cheese, Spinach, Mixed Vegetables

£3.00 Per Item.

### DESSERTS

Ice Cream & Sorbet Selection

Cheesecake Of The Day

Salted Caramel Tart

Pear & Ginger Crumble with Cinnamon Custard

Apple & Sultana Strudel with Ice Cream

Chocolate Brownie, Salted Caramel Sauce with Nutella Ice Cream

Mini Cheese Board Selection (£2.00 Supplement)

10 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THIS MENU MAY BE SUBJECT TO CHANGE  
STEAK WEIGHTS APPROXIMATE BEFORE COOKING