



TABLE D'HOTE MENU

Our Table d'Hote menu is available Monday to Friday for lunch or dinner & Saturday lunchtime only.

Two Courses £15.50 | Three Courses £18.50

STARTERS

Soup of the Day

Chef's choice of home-made soup

Chef's Own Chicken Liver Pâté

Served with Melba toast

Traditional Prawn Cocktail

On a bed lettuce with Chef's own Marie Rose sauce

Fanned Honeydew Melon

With a zesty lemon sorbet

Fresh Button Mushrooms

In a creamy garlic sauce

MAINS

Rump Steak

With pan fried onions & a rich Madeira sauce

Fresh Fillet of Cod

In a chopped tomato & chive cream sauce

Home-made Steak, Kidney & Guinness Pie

Topped with a flaky pastry lid

Tender Chicken Pieces

In a tomato & basil sauce

Chef's Own Smoked Fish Pie

Topped with a flaky pastry lid

DESSERT

Our desserts change daily. Please see our desserts board for today's choices

Please note: This is a sample menu & all food is subject to change. Prices correct as of 1st January 2015 but may be subject to change. For any allergy advice please ask a member of staff. This is a sample menu & may also be subject to change.



MAINS

All served with a choice of potatoes, vegetables or salad.

Rolled Lemon Sole Fillets £17.00
Sole fillets filled with prawns & a prawn sauce

Grilled Whole Sea Bream £19.50
Grilled with Lemon butter & served with a salsa verde

Roast Monkfish Curry £18.00
Chilli, lemon grass, cumin & coconut cream with a Prawn & coriander rice

Large Wing of Skate £18.50
Simply grilled with capers & black butter.

Dover Sole £22.00
Served either on or off the bone & simply grilled with Lemon & parsley butter & brown shrimps

Stella Haddock £16.50
Large fillet of Haddock deep fried in 'Stella Artois' Batter with crushed minted peas with chilli

Classic Scampi £16.50
Deep-fried in our own batter with home-made tartar sauce

Red Onion & Cherry Tomato Tarte Tatin £14.50
Finished with Mozzarella & Basil

Prime English Fillet Steak £24.50
Fillet steak served with a green peppercorn brandy & cream sauce

Prime English Sirloin Steak £18.50
With pan-fried onions and a rich Madeira sauce.

Rack of Lamb £22.50
Five bone rack of lamb with a herb crust and served with a red wine, redcurrant & thyme jus

Barbary Duck Breast £17.00
On a sweet potato mash accompanied with a kumquat, Grand Marnier and lime sauce

Roasted Pork Tenderloin wrapped in Pancetta £17.00
Served with a black pudding croquette & a caramelised apple & marsala wine sauce

HOUSE SPECIALTIES & CHEF SPECIALS

Grand Seafood Platter £65.00 (Pre-order)
Two whole crab, ½ lobster, king prawns oysters, smoked salmon, peeled prawns, shell on prawns, cockles, mussels and smoked mackerel

For two people sharing - our ingredients are fresh

Lobster 1 1/2lb (681gm)
Served with mayonnaise - Market Price

Lobster Thermidor 1 1/2lb (681gm)
Lobster cooked in mustard, white wine & cheese sauce then served in its shell - Market Price

Freshly Shucked Oysters - Three ways

1. Au Naturel & lemon - £1.50 each
2. Topped with a warm chorizo - £1.75 each
3. Kilpatrick - Grilled bacon, breadcrumbs & cheese - £2.00 each

PLEASE NOTE

ON SUNDAY'S ONLY THE 4 COURSE
TRADITIONAL SUNDAY LUNCH IS AVAILABLE