

Table d'hôte

Served Tuesday to Friday (12.00 – 3.00 & 6.00 – 9.00)
Saturday (12.00 – 9.00), Sunday (12.00 – 4.00)

One Course as Priced
Two Courses £14.00
Three Courses £18.00

Appetisers

Basket of Bread, Olive Oil & Balsamic	2.95
Marinated Pitted Black Olives	2.95
Roasted Spiced Nuts	2.95

Starters

Chicken Liver & Port Parfait , Apple Crisps, Tomato Chutney & Melba Toast Fingers	4.50
Pressed Shetland Seafood Terrine , Sauce Gribiche, Rocket & Tomato Salad	4.95
Freshly Prepared Soup of The Day	4.50
Spiced Vegetable & Goats Cheese Spring Roll , Wasabi, Soy & Chilli Dipping Sauce and Peashoot Salad V	4.50

Mains

Crisp Skinned Supreme of Chicken , Baby Spinach and Chorizo Pommes Parmentier, & Chorizo Oil	10.00
Garlic Roasted Sardines in a Tomato, Shellfish and Lentil Broth	10.00
Open Lasagne of Woodland Mushrooms , Parsley & Spinach with Parsley Beurre Blanc and Cepe Foam V	9.50
Braised Blade of British Beef with Crispy Chicken Wing, Pommes Mouseline Fine Beans and Port Jus	10.50

Desserts (all £5.00)

Classic Warmed Treacle Tart
Malted Milk Ice-Cream, Creme Anglaise

Baked Alaska
Homemade Raspberry Ice Cream, Baked in Meringue on Madeira Sponge and Raspberries

Selection of Home made Ice Creams

Coffee and Homemade Petits Fours 2.95