



3 Course Table D'hôte Menu

£25.95 per person

Available Sunday-Thursday

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

Starters

Oak Smoked Haddock Risotto

Finished with crisp chorizo & pesto cheese sauce

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Tempura Sea Bass

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Calamari

Lightly battered rings of squid, served with tartar sauce

Garlic Mushrooms (V)

Cooked in chef's creamy white wine & garlic sauce

Salt & Pepper Duck

Duck sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

Goats Cheese Bruschetta (V)

Garlic ciabatta, spinach, tomatoes, goats cheese, balsamic & red pesto dressing

BBQ Ribs (£1.50 Extra)

Cooked in chef's original Café Bar sweet & tangy BBQ sauce

Gambas Pil Pil (£1.50 Extra)

King prawns, olive oil, coriander, chillies, garlic & lime, with toasted ciabatta

Homemade Soup of The Day

Served with fresh bread & butter

Main Course

Garlic Chicken

Chicken supreme, cooked in a crisp breadcrumb coating, set on fresh asparagus spears, drizzled with garlic butter, served with creamy white wine, mushroom & peppercorn sauce & today's vegetables & potatoes

Sicilian Cod

Cod fillet pan roasted with garden herbs, set on Mediterranean vegetables, topped with king prawns pil pil, finished with a saffron chive cream & fresh grana Padano

Mediterranean Sea Bass

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Duck Breast Dolce Vita

Pan seared duck breast, served pink with a wild berry & port sauce, dauphinoise potato, blooming shallot & wilted spinach

Steak al Pepe

Scott's Butchers Prime Rump steak, served with a creamy peppercorn sauce, chips & onion rings

Slow Roasted Lamb

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

Herb Crusted Salmon & Asparagus

Fresh Salmon fillet topped with a herb crust, set on tagliatelle pasta with asparagus & a creamy garlic & chive sauce

Tuscan Beef

A traditional Italian dish favoured for its unique soft texture & rich flavour. Slow roasted Ox cheek, served with a medley of roasted vegetables, mashed potato & a rich peppered red wine jus

Pollo Diane

Chicken supreme served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

King Prawn & Chorizo Pasta

King Prawns & Chorizo sausage, tossed with Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Scampi Mornay

Whole Scampi tails cooked in chef's light flour coating, set on sautéed spinach & mushrooms, with a classic Mornay sauce

Chicken Fajitas

Strips of Cajun spiced chicken with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Sorrento Formaggio Pizza (V)

Pizza Sauce, Goats Cheese, Pine Nuts, Roasted Red Peppers, Red Onion, Finished with Rocket, Pesto & Balsamic Syrup

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, béchamel sauce & 100% Mozzarella cheese, served with garlic toast

Goats Cheese Fritta (V)

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

Sweet

**Choice of Sweet, Coffee or a shot of Sambuca or Limoncello
(excludes Liqueur Coffee & Cheese & Biscuits)**