



## **TABLE D'HOTE** **3 COURSES £13.95**

**Tuesday – Friday 7pm-10pm Saturday 5pm-7pm**

PLEASE ASK STAFF  
ABOUT TODAY'S  
SPECIALS

**- Side Orders -**

**FRENCH BREAD**     £1.45

**GARLIC BREAD**     £1.95

*Topped with cheese, chilli,  
Tomato or a mix of all 3*  
£2.45

**FRENCH FRIES**     £2.25

**HANDCUT CHIPS**   £2.75

**CAJUN FRIES**       £2.50

**TOMATO, BASIL & RED  
ONION SALAD**     £2.95

**HOUSE SALAD**     £2.50

**ADD MOZZARELLA  
TO YOUR SALAD**   £0.90

**BREAD AND DIPS**   £2.85  
*With hummus, olive  
oil and balsamic glaze*

**MARINATED OLIVES**  
£2.00

**GARLIC & CHIVE  
MASHED POTATOES**  
£2.50

**ROAST ROOT  
VEGETABLES**     £2.50

**CREAMED CABBAGE &  
BACON**             £2.50

**CABARET NIGHTS**  
Every last Friday of each  
month!  
Ask staff for further  
details

*~ Starters ~*

***Chef's Homemade Soup of the Day (V)***

Made with the finest ingredients served with fresh bread

***Smooth Chicken Liver Parfait***

Served with red onion marmalade and crusty bread

***Roulade of Bacon Shank, Roast Chicken & Black  
Pudding***

Served with spiced pineapple Carpaccio and petit salad leaves

***Tempura Tuna Loin***

Served on nicoise salad with pesto dressing

***Poached Egg Florentine with Asparagus (V)***

Poached egg served on buttered spinach, asparagus and  
toasted muffin glazed with hollandaise

*~ Main courses ~*

(All Main courses are served as complete dishes)

***8 Hour Cooked Breast of Lamb***

Served with fondant potato, roast carrots, soubise puree and  
roasting juice

***Casserole of Mixed Game***

Baked with cheese and herbed dumplings served with colcannon  
mashed potatoes

***Marinated Breast Of Chicken in Chilli and Lime***

Served on charred vegetables with sauté potatoes and  
coriander oil

***Creamy Mixed Seafood & Tomato Risotto***

Topped with shaved Parmesan and rocket leaves

***Roast Vegetable & Wild Mushroom Coconut Curry (V)***

Served with yellow rice, mini poppadoms and chutney

Please note some of our fish dishes may contain bones and we cannot  
guarantee all our dishes are nut free.

**LIQUEURS 25ml £2.45**

DRAMBUIE  
COINTREAU  
TIA MARIA  
GRAND MARNIER  
BAILEYS (50ML)  
GLAYVA  
AMARETTO  
CRÈME DE MENTHE  
SAMBUCA  
KAHLUA

**BRANDIES per 25ml**

COURVOISIER VS £2.45  
REMY MARTIN VSOP £4.00

**PORTS per 50ml**

COCKBURNS RUBY £2.30  
LATE BOTTLED  
VINTAGE £3.00

**WHISKIES &  
BOURBONS**

*per 25ml*

BELLS £2.50  
JACK DANIELS £2.50  
JAMESONS £2.50  
GLENMORANGIE £4.00  
CANADIAN CLUB £3.00

**TUESDAY TENNER**

Every Tuesday, 2courses  
off our A La Carte menu  
only **£10**

Ask staff for further  
details

## DESSERTS

***Baked Egg Custard Tart***

Served with raspberry ripple and banana ice cream dusted  
with coconut

***Lemon Crème Brulee***

Served with homemade dried fruit shortbread

***Homemade Sticky Toffee Pudding***

Served with black treacle ice cream and butterscotch sauce

***Selection of Dairy Ice-Creams***

Served in a toffee basket with whipped cream and fruit sauce

***Baked Chocolate & Orange Cheesecake***

With a jaffa cake base and white chocolate sauce

***Le Frog Cheese Platter £2 supplement***

With mixed leaves, biscuits, red onion marmalade and grapes

Why not finish your meal with one of our liqueur coffees

***LIQUEUR COFFEES***

*at £3.90 each*

CALYPSO - Tia Maria  
IRISH - Irish whiskey  
SCOTCH - Scottish whiskey  
ITALIAN - Amaretto  
RUSSIAN - Vodka  
FRENCH - Brandy  
MEXICAN - Kahlua  
CARIBBEAN- Rum

*Liqueur coffees not included in the set menu*

**STEAK & GRILL NIGHT**  
**UP TO 50% OFF STEAKS & GRILLS!!**  
**AVAILABLE ONLY 5-9PM ON MONDAY'S**

