

TABLE D'HÔTE MENU

£18.95 FOR 3 COURSES

GROUPS OF 18 OR MORE

(could be on separate tables)

Starters

**CHEF'S HOMEMADE
SOUP OF THE DAY**
with roll and butter

**SOUTHERN FRIED
CHICKEN GOUJONS**
with a sweet chilli sauce

BREADED MUSHROOMS
with salad and garlic dip

NACHOS
with melted cheese and 3 dips

HAGGIS PAKORA
with side salad and chilli dip

MOZZARELLA MELTS
with a sweet chilli sauce

PRAWN COCKTAIL
with a wedge of bread

Mains

STEAK PIE
with a puff pastry lid, chips and peas

IRISH STEW
tender chunks of lamb and slow cooked chunky vegetables served atop creamy mashed potato

BREADED WHOLETAIL SCAMPI
with chips, salad and peas

HOMEMADE BEEF CHILLI
our homemade recipe, rice, salsa, sour cream and corn tortilla chips

BBQ CHICKEN & CHEESE MELT
chicken breast topped with bacon and our own smoky BBQ sauce, melted cheese, chips and salad

6"Z ANGUS BURGER *(double to 12oz for extra £4)*
served on a seeded bun (ask server to swap to unseeded) with curly fries, onion rings, salad and coleslaw

PANKO CHICKEN BURGER
finer breadcrumbs for a crisper finish, served on a seeded bun (ask server to swap to unseeded) with curly fries, onion rings, salad and coleslaw

8"Z FLAT IRON STEAK *(£4 supplement)*
salad, chips and onion rings

PENNE PASTA
choose from picante, bolognese, carbonara

CHOICE OF SALAD
tuna, cheese, ham

Desserts **choice of custard, cream or ice cream**

WARM CHOCOLATE FUDGE CAKE

SYRUP SPONGE (Gluten Free)

STICKY TOFFEE PUDDING

CHEESECAKE OF THE DAY

ICE CREAM SUNDAE
with choice of sauce and sprinkles

VEGETARIAN AND FOOD ALLERGEN INFORMATION AVAILABLE - PLEASE ASK YOUR SERVER WHEN PLACING YOUR ORDER.