

## Summer menu 2010

### Starter choices

Homemade soup of the day  
3.95

Lamb & fresh mint parsley parcels with cucumber & red onion yoghurt dressing  
4.50

Oregano chicken strips with roasted chorizo dressing  
4.95

Homemade crab tortellini with a Dublin bay prawn sauce  
5.50

Stuffed Portobello mushroom with brie, grape & herb crust  
3.95

Mezze – olives, feta, Houmous, salsa & remoulade with nachos & pitta  
4.50

Peppered mackerel fillet with a tomato & fennel salad  
4.50

Cajun crayfish popcorn served in a crisp tortilla basket  
3.95

Sliced breast of duck served with an orange watercress & walnut salad  
4.50

Breaded goats cheese served with beetroot pearls & red onion marmalade (V)  
3.95

Chefs special starter of the day ( ask server for today's option)

### Mains

Sirloin Rossini with bacon, pate crouton & Madeira jus  
16.95

Crisp fried risotto balls served with pitta bread houmous, salsa & tzatziki (V)

12.95

Trio of meats, veal venison & beef medallions in a tomato mint & mustard sauce

17.95

Welsh lamb shank with apple & apricot mash & redcurrant jus

14.95

Fillet of sea trout steamed in white wine with cherry tomato and lemon & thyme  
new potatoes

14.95

Sesame crusted salmon on stir fried Asian noodles with wilted pak choi,  
coriander & lemon butter

13.95

Baked cod steak served with chorizo sundried tomato & puy lentils

12.95

Pan-fried duck breast with potato gratin & sweet peppercorn sauce

14.95

Homemade green tagliatelli with wild mushroom & blue cheese sauce (V)

13.50

Mediterranean vegetable and basil crumble with herb and roast garlic topping  
with spicy wedges (V)

13.50

Chefs special of the day...£ MARKET VALUE