

The Seven O' Clock Onwards Menu

Available Tuesday to Saturday 7-00p.m. onwards

Three Courses £20-00

Starters

Soup of the Day

Made freshly every day. Sometimes traditional, sometimes unusual, always delicious!

Crispy Duck Salad

Strips of duck coated in a honey and sesame dressing. A House favourite!

Piri Piri Chicken

Chicken fillet coated in a fiery chilli paste and char grilled to order

Chicken Liver Pate

Homemade smooth pate accompanied with a red onion marmalade, tomato relish and crispbread

Prawn Medley

One for the prawn offciado! A miniature prawn cocktail, tiger prawn in chilli, soy and ginger and prawns in filo pastry

Tiger Prawn and Bacon Skewer (+£1-95)

Peeled prawns wrapped in bacon, grilled and served with a garlic butter

Moules Mariniere (+£1-95)

A mound of mussels cooked with a white wine and garlic herb cream sauce

Mushroom Crostini

Sliced mushrooms sautéed in garlic butter served on crostini accompanied by a light garlic mayonnaise

Haloumi Brochette

Greek cheese, peppers, onion and cherry tomato threaded onto a skewer and char grilled to order

Roquefort and Spring Onion Tartlet

Homemade tartlet served with a roasted red pepper dressing

Extras

Homemade Chips (highly regarded) £2-75

Onion Rings £1-95

Mixed Salad £2-95

Garlic Bread £2-95

Additional Sauces £2-50

Additional Vegetables or Potatoes £2-95

Main Courses

Our English Steak Selection

6oz Rump

10oz Sirloin (Supplement £2-50)

8oz Centre Cut Fillet (served as two 4oz medallions)(Supplement £5-00)

16oz T Bone (Supplement £5-50)

All our steaks are cooked to your liking served our exquisite homemade chips, vegetables and a separate sauce of your choice (select from Peppercorn, Diane, Red Wine sauces)

Mixed Grill Brochette (Supplement £2-50)

Steak, Chicken and gammon threaded onto a skewer with mushroom, pepper and onion and served with chips and a separate sauce of your choice (select from Peppercorn, Diane or red wine sauces)

Italian Style Chicken

Boneless breast carefully wrapped in ribbons of pancetta cooked in a red wine and tomato sauce which would rival any Italian, topped with mozzarella and finally baked

Lamb Rump

An individual lamb joint studded with rosemary and garlic, roasted to order (medium unless specified) and served with a rich red wine sauce

Magret of Duck

French boneless duck breast roasted to order served with a black cherry sauce laced with port and brandy

Moroccan King Prawn Tagine

Beautiful warm and fruity spiced prawn dish cooked with traditional Moroccan ingredients, served on cous cous

Marinated Hake Fillet

Beautifully prepared fillet marinated in finely grated ginger, fresh coriander, lime and olive oil

Fish and Dish of the Day

Your server will explain the specials of the day

Tagliatelli with Dolcelatte

Fresh egg pasta with a creamy blue cheese sauce cooked with cherry tomatoes

Bean Cassoulet

Slowly cooked beans and seasonal vegetables expertly seasoned with garlic, ginger and chilli served with mashed potatoes

All Main Courses are served with Potatoes and Vegetables of the day unless otherwise specified

Individual dishes can be ordered separately and are charged at the following rates with supplements still applying

Soup £4-50

Any Starter £5-95

Any Main Course £13-50

Desserts As priced

For our selection of freshly made coffees please ask for our extensive coffee and liqueur menu