

## Starters

<b>Asparagus &amp; Parma ham</b> , with light salad and a honey & mustard dressing	6.45
<b>Provençal vegetables</b> , with melted goats cheese on rustic toast (v)	5.15
<b>Tiger prawns</b> , with chilli, garlic, white wine & tomatoes	6.15
<b>Soup of the day</b> , with baked bread (v)	3.75
<b>Thai fish cakes</b> , with coriander & limes served with a Thai sauce	5.45

## Main Courses

<b>Tuna steak</b> , grilled served over sweet & sour sauce	11.95
<b>Pork fillet</b> , pan fried pieces of pork fillet with apples, brandy, mustard & cream	11.55
<b>Sea bass fillet</b> , grilled with lemon & milled black pepper over parsley pesto	13.65
<b>Chicken fillet</b> , Tuscan, Italian style, sautéed with onions, tomatoes, white wine & olives	10.95
<b>Fillet steak</b> , (6oz) sautéed, with milled pepper in a whisky cream sauce	15.95
<b>Roast tomato &amp; goats cheese</b> in light pastry, over rocket pesto (v)	10.25

The above main courses are accompanied with vegetables & potatoes

## Pasta

<b>Smoked salmon</b> , herbs, white wine, spinach in a tomato & cream sauce (v o)	8.65
<b>Tomato &amp; goats cheese</b> , ravioli, in a cherry tomatoes sauce (v)	8.35
<b>Tiger prawns</b> , with rocket pesto & feta cheese finished with cream (n)	8.80
<b>Goats cheese</b> , with mushroom, pine nuts, spinach & pesto (v n)	8.65

## Salads

<b>Italian chicken Cesar</b> , with anchovies, Parmesan & Caesar dressing (*)	7.45
<b>Greek Mediterranean</b> , with creamy feta, cucumber, olives & red onions (*v)	7.00
<b>French pear &amp; Roquefort</b> , with fresh mixed leaves & toasted hazelnuts (* n)	7.85
<b>English mustard chicken</b> , with orange & honey glaze & mixed salad (*)	7.45

\* As a starter & served with Mediterranean bread

## Curry

<b>Chicken or Vegetable Tikka Masala</b> , with ginger, coriander & tomatoes (v o)	9.95
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Served with basmati rice, mango chutney & pappadum

## Sides

<b>Garlic bread</b>	2.50
<b>With cheese</b>	2.95
<b>New potatoes</b> , with rosemary & garlic	2.65
<b>Olives</b> , with feta & roasted vine tomatoes	3.35
<b>Rocket &amp; parmesan</b> , shaving with balsamic vinegar	3.45
<b>Basket of rustic Mediterranean</b> , baked bread (serves 1-2)	1.45

vo vegetarian option

v vegetarian

n may/contain nuts

## Sweets & Desserts

<b>Vanilla cheese cake</b> , with a cream cheese filling, with strawberries & toffee sauce (*v)	4.85
<b>Mocha chocolate tart</b> , with a creamy smooth filling over a light pastry base (*v)	4.85
<b>Pear &amp; almond tart</b> , with fresh pears in sweet pastry (*v)	4.55
<b>Lemon tart</b> , with fresh lemons over sweet pastry (*v)	4.55
<b>Chocolate &amp; raspberry pudding</b> , with crushed raspberries & chocolate sauce (*v)	4.85
<b>Flavoured ice-cream</b> , please ask for selection (*v)	4.15

All served with either cream or ice-cream

\* May/contain nuts

v All the above desserts are vegetarian

## Teas

Freshly brewed tea	1.60
Speciality teas - Darjeeling, Earl Grey, Chamomile & Fruit Flavoured teas	1.70

## Coffee

Medium roast coffee Caffeinated or Decaffeinated

Small Cafetiere (1 person)	1.80
Large Cafetiere (2 people)	3.60

## Speciality Coffees

Americano	1.95
Cappuccino	1.95
Espresso	1.40
Double espresso	1.55
Latte	1.95
Mocha	1.95

## Liqueur Coffees

Gaelic	Irish Whisky	
Calypso	Tia Maria	
Parisienne	Cognac	
Venetian	Amaretto	
Italiano	Sambuca	All
		3.65

## Hot Chocolate

Hot chocolate with frothed milk	1.85
with cream	1.95

Served with a dusting of cocoa powder