

# Early Bird Menu

## Appetisers

Garlic Butterfly Prawns with Chilli Basil & Corriander Mayonnaise **E9.95**

Antipasta Plate, Bruschetta with Baby Mozzarella, Grilled  
Artichoke & Aubergine & Prosciutto **E8.95**

Creamed Goats Cheese Tart with Semi Sun Blushed Toasted Croutons  
served on Basil Rocket Salad **E7.95**

Parfait of Chicken Liver with Port Jelly & Toast  
**E7.95**

Soup of the day with Homemade Wheaten Bread **E5.50**

Traditional Caesar Salad  
**E6.95**

## Main Courses

Curry Based Escalopes of Salmon, Rice Noodles, Teriyaki,  
Curry Oil & Bok Choi **E18.95**

Duck Leg Confit with Crisp Onion Mash, Red Cabbage, Port Wine  
Sauce  
**E16.95**

Confit of Lamb Shank, Red Piquillo Cous Cous **E18.50**

10oz Minced Steak Burger, Floured Bab, Gherkins, Sliced Sweet Red  
Onion, Monterey Jack Cheese & Mustard Mayonnaise  
**E15.95**

Grilled 8oz Sirloin Steak Served with Caramelised Onion Mash  
& Creamed Whiskey Mushroom Sauce **E21.95**

Marinated Chicken Paillard with Papardalle, Merguez & Chorizo  
& Tomato Coulis **E18.95**

Fillet of Lemon Sole with Black & White Sesame Seeds Served with  
Lemon & Green Been, Lemon Scented Mayonaise  
**E19.50**

Risotto of Pea & Asparagus with Red pepper Coulis & Grana Pandano  
**E15.95**

Homemade Fish & Chips Served with Mushy Peas & Tartar Sauce  
**E18.95**

## **Side Orders**

**E3.50**

Buttery Champ / Greens

Skinny Fries / Buttered Spinach

Basmati Rice