

# 107

dining room

## main menu

### PRE-STARTER TO SHARE

Selection of warm bread and olives .....£1.95

### STARTERS

(V) **Grilled mushroom** with garlic & chilli served on toasted ciabatta & tomato relish .....£4.50

(V) **Fresh soup of the day** with warmed garlic bread sticks .....£3.95

**Thai fishcakes** on a rocket and coriander salad with sweet chilli sauce .....£4.50

**Crispy duck salad** in plum sauce with chillies, spring onions & seasonal greens .....£6.25

**Clam, prawn, chilli & garlic linguini** with chopped parsley and parmesan .....£4.95

(V) **Seasonal Greek platter** with tatziki, houmous, marinated olives & warm pitta bread .....£4.75

**Home made lamb meatballs** in a rich tomato sauce with melted cheese & ciabatta .....£5.25

**North Atlantic prawns** baked in garlic butter served with rocket and toast .....£5.15

**'107' big bowl Caesar salad**, the all time classic Italian salad served with fresh anchovies, croutons & shaved parmesan cheese .....£4.25

**Wok fried tiger prawns** in sweet chilli and garlic on toasted ciabatta .....£6.25

**Home made seafood crêpe** with prawns, scallops and Atlantic cod .....£4.50

**Hand dived scallops** pan fried with minted pea puree and crispy prosciutto .....£7.45

### main courses

**Pan fried fresh king scallops** with oriental noodles, bean sprouts and julienne of veg .....£14.25

**Chicken margarita** stuffed with pesto, bocconcini, & spinach wrapped in prosciutto with linguini napoletana .....£14.50

**Poached Teriyaki salmon fillet** served on fresh egg noodles & julienne of seasonal vegetables .....£14.25

**Pan fried sea bass**, crushed new potatoes finished with a rich & creamy Hollandaise .....£15.25

**Welsh lamb noisettes** with mashed potato, creamed leeks and a red wine thyme and garlic jus .....£13.95

**Veal campagnola**, escalope of veal topped with wilted spinach and melted Gruyere cheese on a tomato sauce cream with courgette & lemon pasta .....£15.95

**Freshly baked fillet of plaice** on creamed leeks with a Beaujolais sauce & buttered newies .....£13.50

(V) **Oven baked bell pepper** stuffed with vegetable risotto & Gruyere cheese with a roasted tomato cream sauce & crispy house salad .....£9.95

(V) **Goats cheese and char grilled vegetable salad** with a French vinaigrette dressing .....£10.95

**Full rack of smokey bbq spare ribs** served whole with home made coleslaw & shoe string fries .....£13.95

**BEEF FROM THE GRILL**, locally sourced from family butchers, Derek Massey.

8oz fillet .....£19.95 | 8oz sirloin .....£15.50 | 10oz rib eye .....£17.95

All steaks are served with a steak garnish, skin-on random-cut chips.

Add a sauce for £1.50, from either Peppercorn, garlic & herb butter, béarnaise.

### side orders

French fries, mash or new potatoes .....£1.95

Home made deli-style coleslaw .....£1.95

Crispy house dressed salad .....£2.95

Garlic and herb ciabatta bread .....£2.95

Creamed leeks .....£1.95

Sautéed garlic mushrooms .....£1.95

Mixed steak platter  
(grilled tomatoes, mushrooms & onion rings) £3.95

A choice of buttered broccoli florets, honey glazed  
Chantanay carrots or a mixed combination of both .....£1.95

(V) Denotes a dish suitable for vegetarians, (N) Denotes a dish which contains nuts

(\*) As we use nuts in our kitchen, we can not guarantee that any of our dishes are nut free; this is for your own safety.