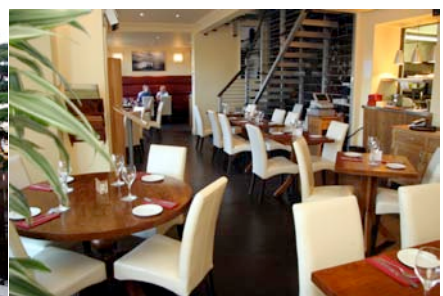


107

dining room



Dining offers

LET'S DO LUNCH – 2 courses for £7.95 Monday to Saturday, 12pm to 3:00pm

BEAT THE CLOCK – 2 courses for £9.95 Monday to Thursday 5.00pm – 7.00pm

Friday & Saturday – 5:00pm – 6.30pm

SIMPLY SUNDAY – 2 courses for £9.95 12pm-9pm

The Dining Offers are a choice of any starter and main below; on a Sunday a traditional roast is available

STARTERS

Freshly made soup of the day with toasted ciabatta wedge (v)

Lamb meatballs in a hot and spicy tomato ragu with melted cheddar, chopped chive sour cream and tortilla chips

Button mushrooms cooked in a garlic, pinot grigio and cream sauce served with garlic ciabatta (v)

Chicken wings tossed in a hot piri piri sauce accompanied by a cooling sour cream and chive dip

Grilled Portobello mushroom topped with wilted spinach and melted Roquefort on dressed seasonal leaves (v)

Lightly curried white crab mayonnaise on salad tomatoes with local watercress, and wholemeal brown bread

Warm chorizo and black pudding salad with a soft poached egg

Lightly breaded goats cheese deep fried until golden brown with caramelised red onion on dressed salad leaves (v)

Mexican tortilla chips, with a trio of dips, tomato salsa, sour cream and chive and grated cheddar cheese (v)

SPECIAL STARTERS £2.00 SUPPLEMENT

Morecambe bay shrimps in hot garlic and parsley butter with lightly toasted ciabatta

Fresh pan fried scallops served with garden pea puree and spicy chorizo sausage

MAINS

Blue fin crab, Morecombe bay shrimp and chopped chillies tossed in fettuccini with olive oil, parsley and tomato concasse

“107s” famous fish and chips with garden pea puree, tartar sauce and wedge of lemon

Calf's liver with parsley, sage and mushrooms served with sautéed potatoes, lettuce leaf salad and Orleanais dressing

Home made rich and creamy button mushroom stroganoff served with wild steamed white rice (v)

Char grilled marinated chicken breast with shoe string fries and salad leaf garnish

Home made goat's cheese and leek tartlet with buttered new potatoes and rocket salad (v)

Chicken Caesar salad, with croutons, fresh anchovies, cherry tomatoes and parmesan shavings

Home made lamb meatballs in spicy tomato ragu served on fettuccini pasta topped with melted mature cheddar cheese

Honey roasted Cheshire oak ham served with buttered new potatoes, local watercress and parsley sauce

Lightly poached salmon fillet with Moroccan style cous cous and a rocket, parmesan and tomato salad

Home made steak burger, char grilled on a soft bun with melted cheese, caramelised onion, tomato, salad and fries

SPECIAL MAINS £3.00 SUPPLEMENT

Sea bass fillets with watercress salad and sautéed potatoes, finished with a parsley sauce and fresh scallop.

8oz sirloin steak char-grilled to your liking served with dressed salad garnish, sauce au poivre and shoe string fries

Crispy Peking duck salad, tossed in plum sauce on salad leaves, julienne of veg sweet chilli and spring onion

(V) Denotes a dish suitable for vegetarians

(N)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