



### Dining offers

#### LET'S DO LUNCH

- 2 Courses for £8.95 Monday – Saturday 12pm - 4:00pm

#### FIXED PRICE DINNER

- 2 Courses Monday-Thursday 4:00pm - 7:00pm @ £10.95, 7:00pm - 10:00pm @ £17.95

- 2 Courses Friday & Saturday 4:00pm - 6.30pm @ £10.95

#### SIMPLY SUNDAY

- 2 Courses for £11.95 12pm - 9pm

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

## To Start

Home made soup of the day served with garlic bread sticks (v)

Eggs Benedict, toasted muffin with locally sourced ham, soft poached egg & hollandaise sauce

Lightly breaded, locally sourced goats cheese on fresh salad leaves with caramelised onion (v)

Button mushrooms cooked in white wine, cream, garlic and red onion with garlic bread (v)

Caesar salad, baby gem lettuce, fresh anchovies, cherry tomatoes, croutons with caesar dressing and parmesan shavings (v)

Home made chilli con carne topped with melted cheddar, spring onion and sour cream served with tortilla chips

Grilled black pudding and beetroot salad dressed with strawberry vinaigrette and garlic croutons

Mini Greek platter with char grilled pita bread marinated olives and hummus (v)

### Premium starters £3.25 supplement

Tiger prawns, wok fried in sweet chilli sauce served on garlic ciabatta

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

Pan fried scallops sitting on grilled black pudding with apple sauce.

## For main

Pan fried sea bass served with creamed mashed potato, steamed mussels and Provencal sauce

Caramelised onion, goats cheese and beetroot tart served with a tomato and watercress salad (v)

“Bangers and mash” thick butchers sausages on creamed mash potato with red wine thyme jus and caramelised onion

Roasted red pepper and hummus wrap with shoe string fries and sweet chilli mayonnaise (v).

Char grilled Cajun chicken breast served on dressed salad leaves with sour cream and shoe string fries

“107s” famous fish & chips with tartare sauce, lemon wedge & pea puree (add bread & butter for £1.50)

Hand carved locally sourced ham served with shoe string fries fresh watercress and poached egg.

Home made steak, Guinness and mushroom pie with creamed mash potato & braised red cabbage

Vegetarian sausages served on creamed mashed potato with a red wine thyme jus and caramelised red onion

Warm char grilled chicken, served in a flour tortilla with Caesar dressed baby gem leaf served with shoestring fries

Fresh mussels steamed in fragrant Thai green sauce served with fries and sweet chilli mayo

Pork fillet served in a home made sweet and sour with steamed white rice and prawn crackers

### Premium mains £3.95 supplement

Char grilled 8oz sirloin steak cooked to your liking with shoe string fries, fresh watercress and au poivre sauce

Oven roasted herb crusted cod fillet with peppery watercress salad and mini herb roasted potatoes and vinaigrette dressing

Poached salmon fillet on steamed white rice with an aromatic Thai green curry sauce and a spicy cucumber salad

Slow roasted, fall off the bone lamb shank served with minted mash on braised red cabbage and red wine thyme jus

(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