



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 5.30pm – 7.30pm

Friday & Saturday – 5:30pm – 7pm

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 warm garlic bread sticks (v)

Smooth Brussels pate served with caramelised onion, Cumberland sauce and warm toast

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

Chicken strips coated in turmeric, chilli, coriander and cumin spices served with sweet chilli sauce

Grilled field mushroom and garlic ciabatta with dressed seasonal leaves (v)

Sesame prawn toast deep fried with sweet and sour and soy dipping sauces

Lightly breaded goats cheese deep fried until golden with cranberry jelly on dressed salad leaves

Bury black pudding with a soft poached egg, tomato chutney and crispy pancetta

Spicy chorizo sausage cooked in red wine, garlic and shallots served with rosemary flat bread

SPECIAL STARTERS £2.00 SUPPLEMENT

Crispy Peking duck salad tossed in plum sauce with dressed salad leaves and julienne of veg

Chorizo sausage and king prawns wok fried with sweet chilli sauce served with garlic bread

MAINS

Pan fried sardines with freshly chopped chillies served with fries on a rocket and cherry tomato salad (contains bones)

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

Locally sourced butchers sausages served with creamed mash potato and onion gravy

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

Home made chicken masala, served with steamed white rice and naan bread

Char grilled vegetable and goats cheese wrap with fresh leaf salad and shoe string fries

Fusilli pasta with pesto, cream, olives, cherry tomatoes and grilled line caught tuna (v option available)

Seafood pasta in a rich tomato and basil sauce with north Atlantic cod, naturally smoked haddock, king prawns, basil oil, freshly shaved parmesan & flaked red chillies

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

Crispy Peking duck wrap with cucumber, spring onion, hoi sin, and fries

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

SPECIAL MAINS £3.00 SUPPLEMENT

Sea bass fillets on creamed mashed potatoes with Provencal sauce, cherry tomatoes and a balsamic reduction.

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

Crispy duck pancakes, ½ a crispy duck served with cucumber, spring onion, pancakes and hoi sin sauce

(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