



A la carte Starters

Pre starters to share

- Warm French bread with olive oil & balsamic reduction £4.50
- Mixed olives marinated in sweet chilli, garlic and fresh parsley £3.50
- Soft baked garlic ciabatta bread/with cheese £4.25 / £4.75

- Chef's homemade soup of the day served with garlic ciabatta bread sticks (v) £4.95
- Deep fried salt and pepper pineapple cut squid tossed in olive oil, chilli, & spring onions with garlic mayo dip £7.95
- Crispy peking duck salad, crispy duck in a plum and hoi sin sauce served on seasonal leaf with sesame seeds £8.25
- Slow roasted chicken wings, deep fried 'til crispy served in spicy buffalo wing sauce & sour cream dip £6.95
- Grilled black pudding topped with an onion & potato rosti, soft poached egg and hollandaise sauce £6.25
- North Atlantic prawns bound in a Marie rose sauce on highland smoked salmon & granary bread £7.25
- Panko breaded welsh goats' cheese on peppery wild rocket leaves with sticky chilli jam (v) £6.25
- Asparagus spears served with a soft poached egg, freshly shaved parmesan cheese, tomato concasse and aged balsamic reduction £5.95
- Eggs Florentine, toasted muffin topped with wilted spinach, soft poached egg and hollandaise sauce (v) £5.95
- Venison salami, pickled onions, gherkins, piccalilli & ciabatta croutons & salad leaves £7.25
- ½ kilo of mussels steamed in white wine, garlic and celery served with crusty stone baked ciabatta £6.50
- Tiger prawns tossed in panko breadcrumbs & chilli flakes served with a parmesan, garlic & truffle oil mayonnaise £7.95
- Smooth duck & Seville orange pate served with seasonal leaf, toasted wholemeal bread & marmalade £6.95
- Breaded lemon sole goujons deep fried served with salad leaves, tartar sauce & lemon wedge £6.50

(v) Denotes a dish suitable for vegetarians (n) Contains nuts

Gluten free menu and allergy information available.

As we use nuts in our kitchen, we cannot guarantee that any of our dishes are nut free; this is for your own safety



A la carte Main Courses

Lamb shank rogan josh, slow braised fall of the bone lamb shank cooked in an aromatic Rogan josh sauce served with wilted spinach, steamed white rice & minted yoghurt **£19.95**

Pan seared monkfish tail wrapped in smoked steaky bacon served on sweet potato mash with French beans and a light citrus mayo drizzle and fresh rosemary **£21.95**

Char grilled chicken breast with a parmesan crust served with homemade cheesy croquette potatoes, asparagus spears and a Cornish mature cheddar & chive sauce. **£18.95**

Bouillabaisse, the classic French fish stew, with a medley of fish including prawns, haddock, mussels, cod and more served in a rich tomato, fennel, garlic and saffron sauce served with a crusty French stick. **£19.95**

107's signature fall off the bone slow roasted baby back ribs served in a smoky BBQ sauce served with fries **£17.50**

Fresh egg noodles in oriental sauce with chillies, spring onions, spinach, green beans, bok choy and cashew nuts topped with a fresh hen's egg (v) **£13.50**

Char grilled 10 oz prime 28-day aged sirloin steak cooked to your liking served with hand cut chunky chips, confit tomato and a choice of peppercorn sauce, garlic butter or chimichurri **£24.95**

28-day aged grass-fed 8oz Welsh fillet steak char grilled to your liking served with hand cut chunky chips, confit tomato and a choice of peppercorn sauce, garlic butter or chimichurri * **£28.95**

Teriyaki salmon, fillet of salmon on a bed of white rice, with bok choy, teriyaki sauce and sesame seeds **£18.95**

Home baked steak & Guinness pie, tender pieces of steak and rich gravy cooked in short crust pastry served with creamed mashed potato, braised red cabbage & rich red wine jus **£14.50**

Pan fried seabass fillet on parmentier potatoes, sliced olives wilted spinach, pancetta lardons & white wine & mussel sauce. **£18.95**

Home made mixed bean Mexican chilli, including kidney, black, butter, borlotti and cannelloni served with steamed white rice, spring onions, cheddar cheese, chopped coriander leaves and tortilla chips (v) **£14.95**

Naturally smoked haddock fillet served on Dijon mashed potato with a soft poached egg and a creamy hollandaise sauce **£17.95**

10oz grilled smoked bacon chop served with diced seasoned potatoes, green beans, shallots & pepper sauce **£15.95**

Fish & chips, cod loin in a light beer batter served with hand cut chips & mushy peas **£14.95**

Side orders £3.95...

Hand cut chips ~ Fries ~ Coleslaw ~ Cajun onion rings ~ Green beans, shallots & parmesan ~ Red cabbage ~ House salad
Asparagus spears in garlic butter ~ Creamed mashed potato ~ Rocket & parmesan salad ~ Garlic mushrooms ~ Spinach

***fillet steak is not eligible for any discountable offers**

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