

Two Courses plus drink

£17.95

Starters

GAME TERRINE

coarse terrine wrapped in bacon

MOZZARELLA & AVOCADO SALAD

Mozzarella balls, salad leaves
and green pesto

SMOKED SALMON

luxury Scottish smoked salmon
with brown bread

THAI FISH & CRAB CAKES

flavoured with coriander, lemongrass
and ginger-served with noodles
and sweet chilli sauce

CHICKEN BREAST GOUJONS

lightly coated in breadcrumbs,
deep fried and served with
sweet chilli sauce

SKEWERS OF BEEF TERIYAKI

lean marinated steak pieces with
Teriyaki sauce and noodles

CRISPY COATED GOATS CHEESE (v)

salad leaves, and cranberry sauce

Main Courses

10oz KOBE- BURGER DE LUXE

amazingly tasty Wagyu beef with melted
cheddar, bacon, BBQ sauce crisp
fries and onion rings

LAMB SHANK KLEFTIKO

with chunky vegetables, red wine and aromatic
herbs, beautifully tender and tasty-
served with mashed potatoes

SALMON FILLET

on a bed of spinach with sautéed potatoes,
mushrooms, olive tapenade
and balsamic reduction

CALVES LIVER

spring onion mash, bacon
and onion gravy

CHICKEN SUPREME

creamy mushroom sauce, sautéed potatoes,
mushrooms and vegetable of the day

VEGETABLE MOUSSAKA (v)

served with Greek salad

WARM CHICKEN & CHORIZO SALAD

grilled chorizo and chicken supreme
with croutons and crisp salad

10oz Kobe Burgers
2 for 1

WAGYU CHEESEBURGER £14.95

topped with melted natural cheddar and
served with French fries and salad

WAGYU PLAIN BURGER £14.95

amazingly tasty, and succulent
served crisp fries and salad

Drinks:

175ml glass **MERLOT, SAUVIGNON, MERLOT ROSÉ
COKE, MINERAL, JUICE**

If you have a special dietary requirement
or allergy and wish to know the ingredients
in your dish, please ask!

The meat from Wagyu cattle is known worldwide for its
intense marbling, increased eating quality
through a naturally enhanced flavor,
tenderness and juiciness.