

# March Specials

by Chef Luis Cardoso

## Rolls, Sandwiches, Wraps or Pitas £3.95

- Greek Feta Salad with Black Olive Tapenade
- Prawns with Chili & Coriander Mayo, Tomato & Rocket
- B.L.T. (Crispy Bacon, Tomato, Lettuce & Mayo)

*Add a mug of soup or hand cut chips for £1.95*

## Piri-Piri Chicken & Red Pepper Wrap £5.25

Char Grilled Piri-Piri Marinated Chicken, Slow Cooked Red Peppers

## Prego Roll £6.75

Sliced Rare Rib-eye, Portuguese Roll, Caramelised Onion & Dijon

## Crispy Grilled Sardine Salad Niçoise £8.25

Mixed leaves, Green Beans, Tomatoes, New Potatoes, Boiled Egg, Black Olives & Capers

## Warm Rare Rib-Eye Beef Salad £8.50

With Watercress, Chicory, Pear and Parmigiano

## Roast Mediterranean Vegetable Lasagna £7.75

Served with dressed mixed leaves

## Thai Massaman Curry

With Coconut Milk, Potatoes, Cashews & Peppers served with Rice

## Chicken £8.50

## Beef £9.00

## Dessert

## Strawberry, Raspberry & Chocolate Crème Brûlée £3.75

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## Drinks

Pineapple, Banana & Coconut Smoothie £2.75

Choc, Peanut Butter, Espresso Frappe £3.25

Blue Moon Belgian Style Wheat Ale £3.50

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## February £10 MENU, 2 Courses, last orders 7.30 pm

### Starters

2 x Crispy Grilled Sardines with a wedge of lemon

Homemade soup, served with home baked bread

Mini Mezze Plate

### Mains

Fisherman's Basket & Hand cut Chips

Chicken Tenders & Hand cut Chips

Roast Mediterranean Vegetable Lasagna

6oz Big Jac or Veggie Burger

### Desserts

Belgian apple pie & whipped Jersey cream

Hot Chocolate Fudge Cake & Vanilla Ice Cream

Strawberry, Raspberry & Chocolate Crème Brûlée

**3 courses £12.50**

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