



Est 1998 ☺

**EARLY DINNER 20th ANNIVERSARY MENU
2 COURSES £19.98 – Every Day 5pm-6.30pm**

Saigon Beef

Marinated in ginger, chillies and sesame seeds, sweet basil, garlic, and soy sauce with Asian Greens

Haggis Balls

With clapshot potatoes and whisky jus

Surprise Calamari

Our secret recipe one you must try

Goat's Cheese Mousse Tartine (v)

With garlic and herbs, in grilled rustic bread, with caramelised onions and black olives

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**Fish of the Day**

Please ask for today's recipe

**Ribeye Steak (+£5.00 supplement)**

Served with green leaves, grilled cherry tomatoes and pepper sauce

**South East Asian Coconut Chicken**

In a yellow curry sauce, served with sticky rice

**Aubergine Tower with Mediterranean Vegetables & Feta cheese (v)**

With Barley risotto and Pesto dressing

**On the side:**

French Fries £2.95, Salade Verte £3.50, Gruyere Mash £3.50, Ratatouille £4.90  
Pommes Chateaux £3.50, Creamed Spinach £4.90, Tomato & Mozzarella Salad £4.90,  
Sautéed Courgettes & Green Beans £4.50

*Bon Appétit!*