

SAVOR

À la carte menu

Appetisers

Classic Prawn Cocktail

Brown bread + Butter
7.95

Mushroom Ravioli V

Creamy madeira sauce + Truffle oil
7.95

Homemade Chicken Liver Pâté

Toasted brioche, onion chutney &
gherkin
6.95

Panko Crumbed Brie V

Cranberry fruit jam
7.50

Crispy Coated Whitebait

Lemon, paprika & Alioli dip
6.95

Mozzarella, Avocado & Tomato V

Salad
Salsa verde & balsamic
6.95

Stuffed Breaded Mushrooms

Pâté filled with garlic butter
7.50

Homemade Soup VG

Bread Roll
5.95

Spinach & Ricotta Cannelloni V

Tomato ragu & mornay sauce
7.50

Fresh Mussels

White wine, garlic, onions, tomato & cream
8.95

Plum Tomato Bruschetta V

Olive oil, basil & balsamic glaze
6.95

Main Dishes

Grilled Skate Wing

Dusted with paprika
21.50

Pan Fried Seabass Fillets

Lemon & herbed butter, cherry vine
tomatoes
19.50

Seafood Linguine Marinara

Prawns, salmon, monkfish, king
prawns,
mussels, tomato & white wine
20.95

Breaded Chicken Milanaise

Linguine & tomato ragu
16.95

8oz Fillet Rossini

Bread crouton, topped with Pâté
& madeira sauce
30.00

8oz Middle Cut Fillet Steak

Grilled tomato & mushrooms
29.00

Add Peppercorn Sauce 2.50
Add Diane Sauce 2.50

Add 3 King Prawns 5.00

8oz Sirloin Steak 30 Day Aged

Grilled tomato & mushrooms
22.50

Add Peppercorn Sauce 2.50
Add Diane Sauce 2.50

Add 3 King Prawns 5.00

Red lentil, Squash, Chickpea VG**& Spinach Dhal**

Coconut rice
14.95

Grilled Lamb Cutlets

Red wine & mint jus
21.95

Supreme Chicken à la Creme

Onions, mushrooms, sliced peppers, white
wine
& Cream
16.95

Confeit Duck Leg

Hoisin sauce, chinese spices
& shredded spring onions
19.50

All main dishes are served with a choice of sauté potatoes, fat chips or mash unless accompanied with pasta or rice.

Side Dishes

Seasonal Vegetables

4.50

Cauliflower Cheese

4.50

Cream Spinach

3.50

Sweet Potato Fries

3.50

Mixed Salad

3.50

Green Salad

3.50

Fat Chips

3.50

Bowl of Olives

3.00

Garlic Bread

3.00

Garlic Bread with Cheese

3.95

Petit Pois

3.00

Desserts

Chocolate Brownie

Vanilla ice cream & butterscotch
sauce
6.95

Classic Cremé brûlée

Shortbread biscuits
6.95

Limoncello Posset

Raspberries & tuile biscuit
6.95

Baked Vanilla Cheesecake

Mixed berries & Cream
6.95

Profiteroles

Hot chocolate sauce & chantilly
cream
6.95

Trio of Cheeses

Crackers, chutney & Celery
8.95

V Vegetarian VG Vegan

Please make your server aware of any allergies before placing your order.
10% Discretionary service charge will be added to your final bill.