

BORDERS RESTAURANT

STARTERS

- SLICED AVOCADO** with Prawns & diced Apple in chive & parsley mayonnaise (DF & GF) **8.00**
- SMOKED DUCK SALAD** with fine leaves & bean sprouts in a sweet chilli dressing (DF & GF) **8.00**
- GOAT'S CHEESE TART** warm pastry tartlet with cherry tomatoes, mozzarella & oregano, topped with melted goat's cheese, on a bed of fine leaves, drizzled with basil & olive oil dressing (V) **7.50**
- KING PRAWNS** tomato & white wine sauce with finely diced red & green peppers, chilli, garlic, shallots (DF & GF) **9.50**
- PARMA HAM** with seasonal chilled Melon (GF & DF) **7.50**

PASTAS & RISOTTO

- PENNE PASTA** in a creamy cheese sauce with spinach (V) **8.00**
- SPAGHETTI WITH CRAB & PRAWNS** olive oil, cherry tomatoes, chilli & garlic **8.50**
- PANCAKE CANNELLONI** filled with ricotta & spinach in a cheese & tomato sauce (V & GF) **9.50**
- RISOTTO PROVENCALE** tomato risotto with spicy ratatouille & grilled polenta (V VG GF DF) **12.50**

MAIN COURSES

- FILLETS OF SEABASS** in a lemon butter sauce with prawns, served with vegetables & potatoes of the day (GF) **14.00**
- SEAFOOD & CHICKEN** in a mild creamy curried sauce with mango, kiwi, grapes & pineapple, served with savoury rice (GF) **15.00**
- ROAST FILLET OF PORK** pasted with coarse grain mustard, sliced & served in a Balsamic & apple sauce with caramelised apple slices, served with vegetables & potatoes of the day (GF) **15.00**
- SLOW COOKED LAMB SHANK** with red wine and root vegetables (GF) served with vegetables & potatoes of the day **15.00**
- FILLET STEAK** wrapped in bacon on a crouton in sherry cream sauce with asparagus, with vegetables & potatoes of the day **21.00**
- CHATEAUBRIAND BERNAISE (for 2 People)** finely sliced, with garlic mushrooms, grilled cherry tomatoes & chips (GF) **35.00**
- SUNDAY ROAST; PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY** Roast Potatoes & Vegetables **13.50**
Sunday Roast served all day, or until it's all gone!
- ADDITIONAL VEGETABLES OR POTATOES **£2.50 each**

DESSERTS

- CRÈME BRULEE** with caramelised sugar topping (GF) **5.50**
- POACHED PEAR** with mulled wine syrup and vanilla ice cream (GF) **5.50**
- GOLDEN SYRUP & SULTANA SPONGE PUDDING** served with Custard (GF) **5.50**
- CHOCOLATE TORTE** chocolate mousse on a chocolate sponge base with raspberries & fruit coulis (GF) **6.00**
- LIMONCELLO PANNA COTTA** with limoncello syrup and fresh raspberries (GF) **6.00**
- MERINGUE NEST** filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces (GF) **6.00**
- ENGLISH & CONTINENTAL CHEESES** with red onion jam, grapes, celery & biscuits **6.80**

CHILDRENS MENU Main course only £8.00 Main course & Dessert £10.00

- Penne Pasta** with tomato & basil sauce - **Chicken fillets in breadcrumbs** with Chips & Peas
Roast Beef & gravy with vegetables of the day (available Sunday only)
Selection of Ice creams with Chocolate OR Raspberry sauce (GF)

Whilst every care is taken we cannot guarantee that any dishes are free of nut traces.

V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy Free

Bookings of ten or more in number will have to pre-order. We have a special menu available for parties over 10 people.