

BORDERS RESTAURANT

STARTERS

SMOKED DUCK SALAD with fennel and orange segments, honey & lemon dressing (DF & GF) **8.00**

SLICED AVOCADO with Prawns and diced Apple in chive & parsley mayonnaise (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 (DF) **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**

CASOLETTE OF SEAFOOD THERMIDOR mixed Seafood in a cream, brandy, mustard, shallots & Parmesan sauce served with vegetables & potatoes of the day (GF) **16.00**

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**

FILLET STEAK wrapped in bacon on a crouton in sherry cream sauce with asparagus, with vegetables & potatoes of the day **21.00**

CHATEAUBRIAND BEARNAISE (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 V) **5.50**

LEMON CURD SPONGE PUDDING served with custard (GF V) **5.50**

RASPBERRY & VANILLA POACHED PEAR served with mixed berries (V VG GF DF) **5.50**

CHOCOLATE & CHERRY TORTE chocolate mousse on a chocolate sponge base with marinated black cherries in cherry & Kirsch syrup (GF) **6.00**

MERINGUE NEST filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces (V GF) **6.00**

SUMMER PUDDING sponge soaked in a berry sauce, with mixed berries & Chantilly cream (GF) **6.00**

ENGLISH & CONTINENTAL CHEESES with red onion jam, grapes, celery & biscuits (V) **6.80**

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

Penne Pasta with tomato & basil sauce (V DF) - **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 (V)

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 no later than 3 days before their booking.

Menu changes from time to time so please check for current menu before ordering.