

A La Carte Menu

To Tantalise

Complimentary Home Made Breads & Butter

Starters

Carpaccio of Welsh Beef

accompanied by shredded scallions, field mushrooms, red chard & a mustard dressing

£7.95

Anglesey Mussels & Clam Linguine

in a wonderful white wine & garlic cream sauce

£7.95

* also available as a main course £11.95

Chicken Liver & Braised Apricot Terrine

served with a fruit chutney & char grilled brioche

£6.50

Home Cured Salmon Gravelaux

perfectly delivered with a plum & almond salad & buttered rye bread

£7.25

Pan Flashed Coriander Scented Scallops

on a bed of pea puree & a light curry sauce

£8.95

Cantaloupe Melon & Kiwi Fruit Platter (V)

served with a duo of sorbets

£5.50

Warmed Fennel, Spinach & Welsh Goats Cheese Quiche (V)

accompanied by a red onion & balsamic salad

£6.95

Main Courses

Traditional Grill of the Week

the finest cut of beef from North Wales, served with hand cut chips, grilled vine tomatoes, field mushrooms & snipped

water cress. Accompanied with your choice of either peppercorn, diane or béarnaise sauce

£ market price, please see your server for details

Pan Fried Chicken Breast

filled with tarragon & a mushroom duxelle, served with baby gem & red onion salad

£13.95

Gosling Duck Breast

perfectly teamed with gingered carrots, steamed bok choy & bay leaf jus

£18.95

Lemon & Herb Dusted Cod Supreme

on a red pepper & sugar snap panache, drizzled with pesto jus

£15.95

Pan Cooked Buttered Herb Cannon of Welsh Lamb

accompanied by roast fondant potato & minted green beans

£22.95

Wild Mushroom & Spinach Gateau (V)

delivered with buttered jersey royals and a carrot & raison pluche

£12.95

Whole Lemon Grass Filled Baked Bream

on a bed of honey glazed oranges & paired up with an endive

£17.95

Table D'Hote Menu

Two Courses £15.95

Three Course £19.95

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To Start

Home Made Soup of the Day (V)

Grilled Asparagus

with a Poached Egg & Hollandaise Sauce

Crispy Tiger Prawn Bhaji

with Chilli Dip

Smoked Chicken

with Chutney

The Main Event

Tomato, Garlic & Basil Tagliatelle (V)

Pork Szechuan

With Egg Fried Rice

Grilled Trout

Pea Risotto & Lemon Caper Butter

Barbeque Marinated Chicken

Spicy Wedges & Homemade Red Cabbage Coleslaw

Just Desserts

Please ask your server for our wonderful dessert menu

A Bit on the Side for

£3.25

Choose from..

Minted Peas, Hand Cut Chips, Orange Scented Caraway Carrots,
Roasted Parsley Buttered New Potatoes, House Salad,
Spinach & Red Onion Salad with Mustard Dressing, Creamed Pomme Puree, Gingered Bok
Choy Hearts, Mustard Seed Blanched Broccoli & Cauliflower Medley
(or Six asparagus Spears for £3.75)

A discretionary service charge of 10% will be applied to all Borders Restaurant accounts