

Smoking Aces 3 Course Meal Menu

Starters

Chef's Soup of the Day

Served with fresh bread and butter

Classic King Prawns

Sauteed in Garlic butter and served with rustic bread

Chargrilled Chicken Ceasar Salad

Classic Ceasar salad of Cos lettuce, Parmesan shavings and croutons topped with a chargrilled chicken breast

Duck Pate with a Citrus Glaze

Infused with Orange and fresh herbs in a delicious duck pate finished with a fine Orange glaze

Cantalope Melon

Served with a Red berry Jus

Mains

All our main courses are served with a selection of seasonal vegetables or salad and a choice of chips, potato wedges or new potatoes.

8oz Sirloin Steak

Cooked the way you like and served with button mushrooms, cherry tomatoes and a red wine sauce.
(There is a £3 supplement for this dish)

Chargrilled Fillet Of Chicken

Served with a white wine & mushroom sauce, Dauphinoise potatoes and seasonal vegetables

Finest Lamb Steak

Oven baked and served pink with new potatoes and salad with raspberry and balsamic vinaigrette

Traditional Mixed Grill

Rump Steak, Lamp Chop, Gammon Steak and Cumberland sausage served with grilled tomato, mushrooms & peas

Fillet of Scottish Salmon

Oven baked and served with a Hollandaise sauce with asparagus tip and new potatoes

Ricotta & Spinach Cannelloni

Cannelloni pasta filled with ricotta and spinach, topped with goat's cheese, Parmesan and garnished with cherry tomatoes and mixed leaf salad

