

## STARTERS - Effective January 2011

✓	<b>SOUP OF THE DAY</b>	4.25
	<i>A delicious home-made soup served with roll and butter</i>	
	<b>MOULES MARINIÈRES (when available)</b>	7.65
	<i>Mussels served in traditional Marinière sauce with French bread can also be served piquante</i>	
✓	<b>GARLIC MUSHROOMS</b>	5.25
	<i>Fresh mushrooms cooked and served in an earthenware dish with olive oil garlic and white wine</i>	
	<b>COARSE ARDENNES PATÉ</b>	4.95
	<i>Served with toast and butter</i>	
✓	<b>DEEP FRIED BRIE WITH CRANBERRY SAUCE</b>	5.25
	<i>A round of Breaded Brie, deep fried and served on a bed of Cranberry sauce</i>	
	<b>PRAWN COCKTAIL</b>	5.45
	<i>Prawns covered with Marie Rose sauce</i>	
	<b>GARLIC OR CHILLI KING PRAWNS (Your Choice)</b>	6.95
	<i>King Prawns peeled and cooked with white wine, olive oil, garlic or chilli with fresh bread</i>	
	<b>BANG BANG CHICKEN</b>	5.15
	<i>A Chinese dish - Smoked shredded chicken with a slightly piquant Satay sauce, toasted sesame seeds and salad</i>	
	<b>CHILLI CHICKEN</b>	5.65
	<i>Strips of chicken breast cooked in a fiery slightly sweet chilli sauce a must for the heat lovers</i>	
	<i>Served with a garnish of aromatic salad.</i>	
✓	<b>PATATAS BRAVAS</b>	4.95
	<i>Typical Spanish tapa of potatoes, chillies, pimento and cheese</i>	
✓	<b>CAESAR SALAD</b>	5.55
	<i>Sweet Romaine lettuce with special Caesar dressing, parmesan and croutons</i>	
	<b>GAMBAS AL PIL PIL (GALICIAN STYLE)</b>	4.95
	<i>Prawns in a, garlic, chilli and tomato sauce Served in an earthenware dish with fresh bread</i>	