

a la carte

Doran's Famous Potted Bread £3.00

Thai Crab Meat and Mango Spring Roll with a Smoked Tangy Cocktail Sauce **£6.50**

Cream of Roast Pumpkin & Coconut milk Soup V **£5.50**

Piquillo Pepper stuffed with Halloumi and Herbs with Ciabatta Toast V **£6.10**

Spicy Lamb and Bok Choi served with Fire & Ice dressing **£7.50**

Flat cap Mushroom with Med Veg baked Parmesan and Basil Pesto V **£5.00**

Fire Smoked Buffalo Beef Carpaccio with Crayfish Tails and fried Quail Egg **£8.55**

Pan-fried Scallops with Avocado and Mango Chutney **£8.95**

Grilled Sardines with a Cucumber Singapore Sauce **£5.95**

Mussels a la Crème with Shallots, Garlic and Cream **£5.95**

Tempura King Prawns with Thai Veg Salad and Pineapple Marmalade **£7.95**

Char-grill Steak Specialities

Fillet	Rib eye	Sirloin
£19.95	£17.95	£18.95

Choose from the following sauces and Potatoes

Peppercorn, Garlic, Herb & Blue Cheese

Plum Tomato, Onion & Wild Mushroom Ragout

Creamy Mash, Truffle Oil & Parmesan Chunky Chips

New Potatoes & Sauté

House Specialities

Roast Duck Breast with Pomegranate & Rice wine reduction with Mango Chutney
and Sweet Potato Souffle **£15.95**

Penne Pasta a la Pesto with Roast Garlic, Olives & Sun-Blushed Tomatoes V **£14.50**

Beef fillet Medallion baked with Mushroom & Gorgonzola Tapenade on

Potato Pancake Roast Butternut Squash with Truffle Jus **£18.50**

Oriental fried Chicken, Avocado and Pineapple Served with Siwi Black Rice **£14.50**

Red Thai Curry with Tiger Prawns, Banana served with a Vegetable Jasmine Rice **£15.50**

Light Spicy Crusted New Zealand Stargazer on crushed Potatoes,

grilled Peppers & creamy Caviar Sauce **£16.95**

Rack of Lamb with fried Shitake grilled Plum Tomato Roast Garlic on Basil Mash

with a Red wine & Rosemary reduction **£16.50**

Crispy wild Sea-Bass with a Shrimp & saffron Mussel Broth on creamy Mash **£17.95**