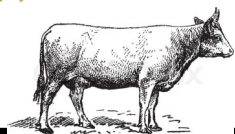




The Tanky

Dinner B&B Menu



STARTERS



Prawn cocktail with Brown Bread and Butter Fingers

Home Made Soup of the Day with Bread & Butter

Crispy Devilled White Bait with Lemon and Sauce Tartar

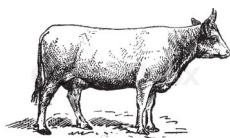
Tomato & Mozzarella Gnocchi



Goats Cheese and Beetroot Salad with Candied Walnuts and Balsamic Dressing

Deep Fried Breaded Brie Wedges with Cranberry Sauce and Dressed Green Salad

MAINS



8oz Home Made Beef Burger, Monterey Cheese Slice, Onion Rings, BBQ Sauce, Crispy Streaky Bacon, Iceberg Lettuce, served on a Warm Brioche Bun with Hand-Cut Chips

Local Steak slow cooked in Guinness with a Puff Pastry Top served with Hand-cut Chips and Peas



Chicken with Haggis, wrapped in Streaky Bacon, with a Pepper Sauce, served with a Creamy Mash and Peas

Chicken Stir-Fry with Peppers, Onions & Bean Sprouts finished with Peanut Satay Sauce and Egg Noodles

Chicken and Cashew Nut Curry with Basmati rice

Chicken Breast with Peppers and Onions, Stir-Fried with a Chinese Style Black Bean Sauce and Basmati Rice



Deep Fried Breaded Scampi, Home Made Tartar, Dressed Salad and Chunky Chips

Ginger Beer Battered Cod, Home Made Tartar Sauce and Chunky Chips

Smoked Salmon and Prawns with Marie Rose Sauce served with Green Salad, Coleslaw, Potato Salad

SIDE ORDERS

- Chunky Chips
- Green Salad
- Garlic Bread
- Coleslaw
- Fondant Potato
- Mashed Tatties
- Today's Vegetables



£2.50
Each



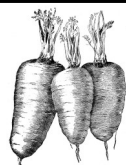
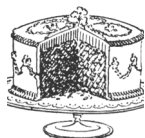
Locally Made Pork and Apple Sausages, Creamy Mash, Rich Gravy and Peas

Roast Belly Pork Stuffed with Pancetta and Apple served with Fondant Potato and Vegetable Medley

Grilled Gammon Steak with Fried Egg, Tomato, Mushrooms, Onion Rings, Chips and Peas

SWEETS

Choose from the Daily Sweet Menu



Stilton, Walnut and Rosemary Tart with Green Salad, Honey and Mustard Dressing, Hand-Cut Chips

Cheese and Beetroot Soufflé with Today's Vegetables & New Potatoes