

# SAVORO DINNER-SPECIAL OFFER

2 COURSES FOR £18.95 3 COURSES FOR £24.95

Individual prices: Starter £4.95, main courses £14.00

## Starters

at £4.95

### Today's soup

*With homemade bread*

### Smoked salmon

*Locally smoked salmon with lemon and shallots*

### Char grilled calamari

*Marinated in lime and chilli served with Raita style sauce*

### Fritto calamari

*Served with sea salt and roasted lemon.*

### Goats cheese

*On granary toast with dressed leaves, braeburn jelly, and balsamic glaze*

### Smoked chicken Caesar

*Shredded smoked chicken, croutons, anchovies  
Cos lettuce, parmesan and Caesar dressing.*

### Galia melon

*With Raspberry sorbet and orange syrup*

### Prawn cocktail

*Prawn, avocado and marie rose on crisp lettuce with buttered brown bread*

## Main Courses

at £14.00

### Duck two ways

*Crispy breast with five spice, slow roasted confit leg, sweet potato mash, stir fried Bok Choy and orange sauce.*

### Calves liver

*Char grilled, smoked bacon, mash potato and onion gravy*

### Lamb

*Roasted rump of lamb, crushed new potatoes and rosemary gravy*

### Pork and apple

*Slow roasted belly of pork with celeriac mash and braised red cabbage*

### Pan roasted Peterhead Cod

*With puy lentils, leek fondue, Beurre blanc and demi glace.*

### Salmon fillet

*Grilled with lemon pepper and herbs, served with new potatoes*

### Fishcakes

*Breaded in panko served with lemon butter sauce and matchstick fries*

### Wild Mushroom and asparagus risotto

*Served with parmesan shavings and rocket leaves*

ALL OUR FISH IS PURCHASED DAILY FROM THE MARKET AND IS SUBJECT TO AVAILABILITY

All dishes are cooked freshly to order. We apologise for any delay this might cause. Any special requirements can be serviced if advised before ordering.

An optional 10 % service charge will be added to your bill.

All prices are inclusive of VAT