

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