

Thompsons Restaurant

Starters

Fresh Homemade Soup of the Evening with a Selection of Crusty Breads	3.95
Warm Brie wrapped in Filo Pastry, Serrano Ham on a Leaf Salad, Balsamic Vinaigrette	4.95
Local Smoked Salmon and Trout platter Soda Scone with a Horseradish and Lemon Cream	4.95
Chicken and Bacon Caesar Salad with Crispy croutons, Parmesan and Garlic dressing	4.50
Goats Cheese and Mediterranean Vegetable Brushetta with a Basil Pesto Drizzle	4.50
Smooth Chicken liver Parfait, Crostinis and a Red Onion Marmalade	4.50
Crab, Avocado and Tomato Salad on a Lime Mayonnaise with Fresh Breads	4.95
Cajun Chicken Ballotine on a Chilli Noodle Salad with a Cucumber Lime Raiata	4.50
Duet of Seasonal Melon with an Apple Sorbet and Pineapple Salsa	3.95

Mains

Corn-fed Supreme of Chicken served with an Oyster Mushroom Cream and glazed Green Beans	12.50
Oven Roasted Chicken Supreme on a Curry Risotto and Coriander cream	12.50
Char-grilled Supreme of Chicken on Roasted Cajun Onions Crushed Potato and Chorizo Cream	12.50
Supreme of Chicken with a herb and Crumb Stuffing on Creamy Champ with a Bacon Crisp	12.50
Braised Chinese Five Spice Pork Belly, Stir Fry Vegetables and Noodles in a Hoi Sin Glaze	12.50
Crispy Battered Fillet of Fresh Hake, Tartar Sauce and Pea Puree with Lemon Wedge	12.50
Chilli Dusted Salmon on a Petite Salad with a Spring onion and Cherry Tomato Vinaigrette	12.50
Goats Cheese and Char-grilled Vegetable stack Pesto Drizzle	11.95
Vegetarian Ricotta and Spinach Tortellini served with a Butternut Squash Cream	11.95
Vegetarian Tartlet of the Evening	11.95
Prime Grilled 8oz Sirloin Steak on creamy Champ with a Peppercorn Cream	12.50

Thompsons Signature Dishes

Prime Grilled 12oz Sirloin cooked to order	16.50
Tender Grilled 12 oz Rump Steak au Poivre	16.50
Prime Grilled 8oz Fillet Steak	18.50
Grilled Rump of Lamb with a Spicy Ratatouille on a Rich Lamb Jus	16.50
Fresh Fish of the Evening – ask your server
Roast Half Duckling served Plum Sauce and Game Crisps	16.50
Red Mullet and Sea Bass with Curry Risotto and Coriander cream	14.50

Sauces £1.50

Sides

Honey Roast Vegetables	Mixed Leaf Salad	2.75
Champ	French Fried Onions	
Baby Boiled Potatoes	Chunky Chips	
Garlic Potatoes	Steamed Green Beans	
Sauté Mushrooms		