

PROJECT EAT

SUPPLEMENTAL



KITCHEN ONE-OFFS

SALADS

CARVED HAM cooked and carved by us nothing added, nothing... 6.00
CHICKEN CAESAR sous vide cooked to perfection 7.50

MUSSELS mollusc meets wine and the usual suspects 4.50
STARTER 4.50
MAIN 12.50

SZECHUAN MARINATED PORK JI SUNG 8.50
 marinated prime chop sous vide cooked to perfection & chargrilled finished (with sir fried veg egg noodles)

LINGUINI DEL PIERO 8.50
 rocket & tiger prawns form a sublime strikefore to accompany the silky pasta ribbons

GOULASH velvety, combo of beef, paprika, toms and spices (rice or chips) 6.00

SKATE WING WITH CHORIZO 9.50
 amazing Shropshire farm-made Chorizo (to a Swiss recipe) - flash-fried with Skate along with the odd Mediterranean influence (pots plus veg or house salad)



SPECIAL OF THE DAY *ltd stocks* 5.50
 could be four n twenty blackbirds baked in a...or any form of chef's momentary delight - pls ask

BREADED HADDOCK FILLETS 6.50
 a Piscean pair of perfectly flaky fillets in golden bread crumbs (peas or mushy peas & chips)

LITTLE PEOPLE *(diddy men, dwarfs & U16's)* 4.50

BATTERED COD - SAUSAGES - BRD HADDOCK - CHICKEN BREAST NUGGETS - SCAMPI - JNR ROAST DINNER

HOT STUFF

CAFÉ MOCHA aka a flavd latte - with Philipi Routin 1833 syrups -yum! 2.75
 Amaretto - Butterscotch - Egg Nog - French Vanilla - Gingerbread - Irish Cream Macadamia Nut - Tiramisu - Toasted Marshmallow - Toffee Crunch
 topped with squirty cream if reqd (non alcoholic)

ALCOHOLIC COFFEE black or White, topped with squirty cream if reqd 3.50
 Amaretto - Baileys - Cognac - Jameson's - Rum - Tia M - Johnnie Walker

