

LINO'S SET DINNER

2 courses @ £18.95

Tuesday to Saturday all night!

STARTERS

Classic and always popular cold water Prawns tossed in Marie rose sauce, served on chopped iceberg lettuce topped with crayfish tails.

Avocado Barbara, avocado skinned and stuffed with prawns, covered with cream cheese, breadcrumbed and deep fried.. Served with a horseradish mayonnaise.

Sautéed King prawns with a smokey tomato chilli jam. £4 extra

Fresh brown shrimps, simple garlic and parsley butter, the best way... Brown toast. £4 extra

Smoked salmon with a sweet mustard and dill dressing, buttered brown bread. £3 extra

Grilled Black pudding and bacon stack with peppercorn and mustard sauce.

Chicken strips cooked with lots of garlic and parsley, white wine and cream.. (GF)

A dish from France picked up on our travels over the years!

Sautéed potatoes mixed with fried onions and chorizo topped with a fried duck egg. (GF)

This one is from Spanish shores!

A rich tomato, onion, basil and garlic sauce cooked with beef and sausage meat balls with the finest Italian penne pasta.

V, Large field mushroom topped with grilled goats cheese, drizzled with orange blossom honey and ground pink peppercorns, salad garnish. (GF)

Vg, Deep fried and delicious onion, carrot and cumin Bhaji .

With mango chutney sauce.

Vg, Homemade soup of the day with garlic bread (vegan) (GF minus garlic bread)

V, Garlic bread £3:95

V, Garlic bread with cheese £4:50

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To the best of our knowledge all ingredients at Lino`s are GM free.

GF = Gluten Free. Please mention if you are Gluten intolerant

\* May contains Nuts.

If you have certain dietary requirements, do not hesitate to mention this to a member of our waiting-on team. We shall try our utmost to accommodate your needs.



## MAIN COURSE

8 oz Scottish sirloin or 8oz Scottish fillet steak cooked to your liking  
Garlic butter, or peppercorn and mustard sauce, fries, field mushroom filled with  
petit pois ala Française. (GF) Sirloin @ £5 extra : Fillet @ £10 extra.

Shank of English lamb, slow roasted, with a mint, garlic and rosemary gravy.  
Long stem broccoli, French beans and mini garlic roast potatoes. (GF)

Roast duck with a mixed berries and brown sugar jus, Dauphinoise potatoes, (GF)  
French beans, long stem broccoli and Chantenay carrots.

Roasted Breast of chicken, stuffed with ham and Emmental cheese, wrapped in streaky (GF)  
bacon, piquant bbq sauce, Chantenay carrots, broccoli, beans & mini garlic roast potatoes.

Slices of pork loin cooked in a cream sauce with English and wholegrain mustards, (GF)  
cider, mushrooms and apple slivers, French beans, carrots and mini garlic roast potatoes.

Calves liver, pan fried pink in butter and sage.. Balsamic vinegar & crème fraîche reduction.  
green beans, carrots and long stem broccoli. New potatoes. £4 extra

Dover sole, grilled, with lemon and parsley butter (on or off the bone) served with mixed  
green vegetables and new potatoes. £AMP when available

Pan fried tuna (cooked pink unless asked otherwise), perched on a pile of sautéed French  
beans mixed with sun blushed tomatoes, olives, hard boiled egg and fried potatoes.

Fillet of salmon, with gnocchi in a mild curried prawn and spinach sauce, green vegetables  
and parmentier potatoes.

V, Macaroni pasta tossed in a rich cheese sauce, topped with more cheese  
and grilled golden brown, salad and garlic bread.

V, mixed bean and tomato cassoulet, cooked with mixed vegetables and presented  
inside half a tin loaf, topped with chilli crème fraîche (for vegan, no crème Fraîche)

V, Spinach and button mushroom stroganoff in a paprika, brandy and cream sauce.  
Pilaf rice or chips and mixed vegetables. (can be made vegan, please ask if so desired)

Our Dessert menu will be available for you to browse at the end of your meal



\*Coffee and Chocolates £2:50

Gratuities at the customer's discretion.

A 10% service charge will be added to the bill, of parties of 8 or more.

