

LINO'S SET DINNER

2 courses @ £17.95

Tuesday to Saturday all night!

STARTERS

A mixed cocktail of crayfish tails and prawns tossed in (GF)
Marie rose sauce, served on chopped iceberg lettuce.

Avocado Barbara, avocado skinned and stuffed with prawns, covered with cream cheese,
bread crumbed and deep fried.. Served with dill and horseradish mayonnaise.

King prawns sautéed with garlic, chilli, honey and black pudding. £5 extra

Fresh brown shrimps and sliced button mushrooms in a garlic cream and parsley sauce.
Malted bloomer crouton. £4 extra

Pan fried chicken strips and bacon lardons, chopped red onion,
Croutons, romaine lettuce and creamy blue cheese dressing!

Lino's spaghetti Bolognese....

A rich beef, tomato, onion, basil and garlic sauce tossed with the finest Italian pasta.

Carpaccio of beef, wafer thin slices of beef fillet with rocket salad, horseradish dressing
and topped with parmesan shavings and capers £4 extra

NB please note this is a raw meat dish!

V, Large field mushroom stuffed with sautéed diced courgettes and petit pois mixed in a
tomato sauce, topped with mozzarella and pesto then grilled, salad garnish. (GF)

V, Thinly sliced aubergine coated in corn flour and deep fried.. Balsamic syrup and
Himalayan pink salt.. A Spanish Tapas favourite from Malaga! (GF)

V, Homemade soup of the day with garlic bread (vegetarian unless stated)

V, Half a red pepper stuffed with macaroni cheese baked in a spicy tomato and cream sauce.

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 Françoise. (GF) Sirloin @ £5 extra : Fillet @ £10 extra.

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

Roast duck with a marmalade, brown sugar, orange and cranberry sauce, new potatoes,  
a bundle of French beans and Chantenay carrots.

Breast of chicken, sliced and cooked with garlic, spinach and chorizo. Finished with a touch  
of sherry and cream Chantenay carrots, broccoli and fried cubed potatoes.

Roast Pork belly, apple sauce and meat Jus Served with long stem broccoli, French beans,  
carrots and mini roast potatoes.

Calves liver, pan fried pink in butter, sage and white wine reduction with a touch of cream..  
Mash and green beans. £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 (£5-£8 extra)

Pan fried tuna (cooked pink unless asked otherwise), red wine vinegar marinated onions  
and grated beetroot, tossed in garlic butter, sun dried tomatoes and fried potatoes..

Seared Swordfish steak with courgette spaghetti in a crab sauce.. new potatoes.

V, Butternut squash, courgette and pesto lasagne with salad and garlic bread.

V, Tomato, red pepper and mixed vegetable risotto on a bed of rocket topped with vegetarian  
parmesan shavings. Suitable for vegans!

V, Spinach and ricotta cannelloni baked in a spicy tomato and cream sauce.  
Garlic bread to mop up the sauce!

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.

