



serious about food

Welcome to Tummies. Since opening our doors for the first time on 29th February 1988 our aim has remained the same: to serve unpretentious but great quality food with friendly service in a casual environment. As always, all of our dishes continue to be cooked "to order" using the best quality and freshest available ingredients. This is the reason it might take a little longer for you to be served during busy periods, but we trust that you will find the wait worthwhile. We will always try our very best to ensure that you have a pleasurable experience, but should there be anything we can do to make it even more enjoyable, please let us know. We thank you very much for your continued support and look forward to serving you for years to come. **Claude Mariaux, Chef-Patron**

MOTHER'S DAY MENU 2018

STARTERS

**** (V) Roasted Vine Tomato, Pesto & Goat Cheese Soup**
with a Chunk of Warm Bread

Pan-Fried King Prawns in a Spicy Tomato Sauce
with Courgette Ribbons & Rocket Leaves
on Toasted Ciabatta

Chicken Liver, Port & Stilton Paté,
Apple & Fig Chutney, Warm Toast

**** Spicy Chicken Satay,**
Peanut Butter Dip

MAIN COURSES

*** Rare Roast Beef** with a Rich Red Wine Jus,
Yorkshire Pudding & Thyme Scented Roast Potatoes

*** Spit Roast Chicken,** Tummies Gravy &
Thyme Scented Roast Potatoes

*** Slow Roasted Belly of Pork**
with Chives Mash, Apple Sauce & French Mustard Jus

*** Pan-Fried Fillet of Seabass**
with Mushy Peas, Tartare Sauce & Hand Cut Thick Fries

(V) Vegan Style "Spag Bol",
everyone's favourite pasta served with a Red Lentil
based "Bolognaise" Sauce

** Served with a selection of fresh vegetables*

DESSERTS

Dreamy Raspberry Crème Brulée
everyone's favourite since 1988

White Chocolate & Baileys Mousse, a Tummies Classic

**** Dark Chocolate Brownie** with Vanilla Ice Cream

Classic Sticky Toffee Pudding with Vanilla Ice Cream

3 COURSES - £25.95

KID'S MENU

3 Course Menu

STARTER

(V) Crusty Garlic Bread
on a bed of Mixed Leaves

MAIN COURSES

*** Rare Roast Beef** with a Rich Red Wine Jus,
Yorkshire Pudding & Thyme Scented
Roast Potatoes

*** Roasted Supreme of Chicken,** Tummies Gravy
& Thyme Scented Roast Potatoes

Pasta Bolognaise,
a classic Italian Meat Sauce

** Served with a selection of fresh vegetables*

DESSERTS

Vanilla, Chocolate or Strawberry Ice Cream

Raspberry, Blackcurrant or Lemon Sorbet

3 COURSES £9.95

(V) = Vegetarian or can be made vegetarian

** Contains nuts

*Please inform a member of our staff if you suffer from
any allergies or food intolerances.*

*Please be aware that nuts and products derived from nuts
are used in our kitchen*

*A discretionary 10% service charge
will be added to your bill*