



Mid-week Set Menu

February 2024

2 courses £20.00 | 3 courses £25.00

To Start

Seasonal Demi Soup of the Day, warm ciabatta (gfa) (v)

Smoked Salmon with potato and chive salad (gf)

Chicken Liver Parfait with toasted brioche and onion jam

Spaghetti Vongole, clams, white wine, parsley

Tomato and Basil Bruschetta with mixed leaves salad (v)

Mains

Beef Bourguignon with herb mash (gf)

Chargrilled Chicken Breast with new potatoes and creamy leeks (gf)

Cod and Salmon Fish Pie with steamed spinach (gf)

Wild Mushroom Tagliatelle with pancetta and creamy sauce

Parmigiana di Melanzane with rocket salad (v)

Sides from £4.50

Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds,
Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand-cut Chips, Sweet Potato Fries

Pudding

Sticky Toffee Pudding with butterscotch sauce

Classic Banoffee Pie

Chocolate Torte with raspberry coulis

Affogato with vanilla ice-cream, crushed Amaretti, drizzled with espresso coffee

Selection of Ice-Cream and Sorbet (gf)(dfa)

Ice-cream: Vanilla, strawberry, mint chocolate, swiss chocolate, toffee, rum & raisin

Sorbet: Mango, raspberry, lemon

If you have any food allergy, intolerance or sensitivity please speak to your server

(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN | 12.5% discretionary service charge will be added to your final bill.