



Mid-week Set Menu

March 2024

2 courses £20.00 | 3 courses £25.00

To Start

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

Salt Beef with cherry tomatoes, gherkins and rocket salad, mustard dressing (gf)

Smoked Mackerel with beetroot and celeriac remoulade (gf)

Spaghetti Vongole, clams, white wine, parsley

Mushroom Bruschetta with mixed leaves salad (vg)

Mains

Spaghetti & Meatballs served in Napoli sauce

Panfried Chicken Breast with sauteed potatoes and green beans (gf)

Pan Fried Salmon Fillet with crushed new potatoes, asparagus, bearnaise sauce (gf)

Penne Pasta with Mushroom Ragout served with parmesan shavings (v)

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

Vanilla & Cinnamon Rice Pudding (gf)

Lemon and Raspberry Cheesecake with lemon confit

Salted Caramel Torte with caramel sauce (gf)

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.