



## Mid-week Set Menu

April 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

**Tomato & Basil 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.