



## Mid-week Set Menu

May 2024

2 courses £20.00 | 3 courses £25.00

### To Start

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

**Maple Glazed Ham Hock Terrine** with mixed leaves salad, piccalilli, toasted granary bread

**Deep Fried White Bait** with garlic mayo and rocket salad (gf)

**Spaghetti Vongole**, clams, white wine, parsley

**Mushroom Bruschetta** on sourdough bread (vg)

### Mains

**Classic beef Lasagna** with mixed salad

**Grilled Chicken Breast** with new potatoes and spinach puree (gf)

**Salmon and Cod Fishcake** with mixed leaves salad and tartare sauce

**Pan Fried Seabass Fillet** with sauteed potatoes, green beans and salsa verde (gf)

**Tagliatelle with Asparagus and Ricotta** in chilli pesto sauce (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

**Pear and Walnut Cake** with caramel sauce

**Strawberry Sundee** with strawberry ice cream

**Apple Tart Tatin** with vanilla ice cream

**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.