



Mid-week Set Menu

June 2024

2 courses £20.00 | 3 courses £25.00

To Start

- Seasonal Demi Soup of the Day, warm ciabatta (gfa) (v)
- Chicken Liver Parfait with toasted brioche, red onion jam
- 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 Sundae 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.