



# Mid-Week Set Menu

October 2024

2 courses £20.00 | 3 courses £25.00

## To Start

**Seasonal Demi Soup of the Day** with sourdough bread (gfa) (v)

**Asparagus Wrapped in Parma Ham** with rocket leaves shaved Parmesan shavings (gf)

**Calamari** with sweet chilli sauce and mixed leaf salad (gf)

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

**Wild Mushroom Bruschetta** with toasted sourdough, truffle oil and chives (v)

## Mains

**Beef Bourguignon** with mash potatoes, lardons, mushrooms and baby onions (gf)

**Pan Fried Salmon Fillet** with rosemary roasted potatoes and creamed leeks (gf)

**Grilled Chicken Breast** with sautéed potatoes and tender stem broccoli (gf)

**Baked Penne Pasta** with spinach and sun-dried tomato in a rich tomato cream sauce (v)

**Waldorf Salad** with apples, celery, grapes, toasted walnuts and a light yoghurt dressing (v) (gf)

## 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, Truffle & Parmesan Fries, Mashed Potatoes

## Desserts

**Passion Fruit Cheesecake** with autumn fruits

**Chocolate Chilli Tart** with pouring cream

**Baked 'Apple' Rice Pudding** with cinnamon biscuit

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

**Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company**

**Ice Cream** - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate,  
salted butter caramel (gf) (v) (vga)

**Sorbet** - Cammas Hall raspberry, mango, sherbet lemon (gf) (v)

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.