

MIDWEEK SET MENU JUNE 2025

2 courses £20.00 | 3 courses £25.00

STARTERS

House Made Soup of the Day with sourdough bread (gfa, v) Melon & Parma Ham with rocket leaves, balsamic dressing (gf) Smoked Mackerel Fillet with new potato and chive salad (gf) Spaghetti Vongole with clams, white wine, parsley Classic Greek Salad cucumber, mixed peppers, red onion, olives, feta cheese (v, gf)

MAINS

Turkey Milanese with rocket & tomato salad Classic Beef Lasagne with mixed leaf salad Pan Fried Salmon Fillet, crushed new potatoes, broccoli, bearnaise sauce (gf) Spaghetti Puttanesca, garlic, chilli, anchovies, capers, olives & cherry tomatoes Parmigiana di Melanzane with rocket salad (gf, v)

SIDES from £4.50

Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Almonds, Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand Cut Chips, Mashed Potatoes

DESSERTS

Lemon & Raspberry Cheesecake with berry coulis Pecan Treacle Tartlette with golden syrup and fresh fruits Chocolate Mousse with raspberries & vanilla cream Affogato with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee Handcrafted Ice cream & Sorbet selection by The Saffron Ice Cream Company Ice Cream - vanilla pod, chocolate, strawberries & cream, Summer Down Farm mint chocolate, salted butter caramel (v, vga) Sorbet - Cammas Hall raspberry, mango, sherbet lemon, elderflower, Prosecco (v, vga)

(v) VEGETARIAN | (gf) GLUTEN FREE | (vg) VEGAN 12.5% discretionary service charge will be added to your final bill. If you have any food allergies, intolerance or sensitivity please speak to your server