



Mid-Week Set Lunch Menu

September 2020

2 courses £15.00 | 3 courses £18.00

To Start

Seasonal Demi Soup of the Day, rustic breads (gfa) (v)

Spaghetti Vongole, clams, white wine, parsley

Smoked Salmon with new potato and chive salad, lemon dressing (gf)

Deep fried Duck Spring Rolls with oriental salad, hoisin sauce

Baked Goat Cheese with flat mushroom, red onion jam (v)

Mains

Confit Duck Leg on green lentils with root vegetables and Jus

Pan-fried Smoked Haddock on cheddar mash, creamy spinach

Tuna Burger with lettuce, tomato and sweet potato fries

Moules Mariniere, dipping fries

Beetroot and Red Onion Tart Tatin with mixed leaf salad, balsamic dressing (v)

Pudding

Brownie Sundae with vanilla ice cream and chocolate sauce

Affogatto with vanilla ice-cream, crushed Amaretti, drizzled with espresso coffee

Vanilla cream brûlée, with fresh berries

Chocolate Cheesecake with pouring cream and fresh fruit

Selection of Ice-Cream and Sorbet (gf)

Ice-cream: Vanilla, strawberry, mint chocolate, white chocolate, swiss chocolate, toffee, rum & raisin

Sorbet: Passion fruit & mango, raspberry, lemon, blackcurrant

If you have any food allergy, intolerance or sensitivity please speak to your server

Available Wednesday to Friday lunchtime | 10% discretionary service charge will be added to your final bill.

(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN