



Mid-Week Set Menu

Available ALL DAY on Wednesday, Thursday and until 5pm on Friday.

October 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 Mackerel with celeriac and apple remoulade, lemon dressing

Salt Beef with gherkins, rocket, cherry tomato salad, whole grain mustard dressing

Butternut Squash and Sage macaroni (v)

Mains

Beef Bourguignon with herb mash (gf)

Smoked Haddock Fishcake on mixed leaf salad and tartare sauce

Pan Fried Salmon Fillet with new potatoes and creamy leeks (gf)

Moules Mariniere, dipping fries

Parmigiana Melazana, aubergine, mozzarella, Napoli sauce, topped with rocket leaves (v)(gf)

Pudding

Brownie Sundae with vanilla ice cream and chocolate sauce

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

Crispy Chocolate and Hazelnut Slice, with pouring cream

Lemon Brûlée Cheesecake with fresh fruits

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

(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN | 10% discretionary service charge will be added to your final bill.