

# Mid-Week Set Lunch Menu

2 courses £16.00 | 3 courses £19.00

Available Wednesday, Thursday and Friday lunchtime

## To Start

SEASONAL DEMI SOUP OF THE DAY  
rustic breads <sup>GF</sup> <sup>V</sup>

SPAGHETTI VONGOLE  
clams, white wine, parsley

SMOKED MACKEREL FILLET  
with celeriac and apple remoulade, lemon dressing <sup>GF</sup>

HONEYDEW MELON AND PARMA HAM <sup>GF</sup>

GARLIC MUSHROOMS  
on toasted sourdough bread <sup>V</sup>

## Mains

BUTTERFLIED CHAR-GRILLED  
CHICKEN BREAST  
topped with rocket, tomato and parmesan salad <sup>GF</sup>

PAN FRIED COD FILLET  
on sauteed green summer vegetables,  
new potatoes and salsa verde <sup>GF</sup>

CLASSIC BEEF STROGANOFF  
with creamy mushroom sauce and steamed rice

MOULES ARRABIATA  
dipping fries

PENNE PASTA  
with red pesto, topped with toasted pine nuts  
and shaved parmesan <sup>V</sup>

<sup>GF</sup> – Gluten Free | <sup>GFA</sup> – Gluten Free Alternative available

<sup>V</sup> – Vegetarian | <sup>VG</sup> – Vegan

We cannot guarantee that deep fried options are totally gluten free.

A 10% discretionary service charge will be added to your final bill.

If you have a food allergy, intolerance or sensitivity  
please speak to your server about the ingredients in our  
dishes before you order.

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## pudding

### BROWNIE SUNDAE

with vanilla ice cream and chocolate sauce

### AFFOGATTO

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

### RASPBERRY AND LEMON CHEESECAKE

with fruit coulis

### VANILLA CREME BRÛLÉE

with amaretti biscuits and fresh fruits

### SELECTION OF ICE-CREAM AND SORBET <sup>GF</sup>

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

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

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