



Mid-Week Set Menu

Available Wednesday, Thursday and Friday from 12.30pm until 4pm.

October / November 2021

2 courses £16.00 | 3 courses £19.00

To Start

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

Spaghetti Vongole, clams, white wine, parsley

Deep-Fried White Bait, with garlic mayo dip, rocket leaf salad (gf) (df)

Baked Flat Mushroom and Goats Cheese with red onion jam and balsamic glaze (gf)

Warm Salt Beef on Sourdough Toast with mustard mayo, pickled vegetables (df)

Mains

Char-Grilled Chicken Breast with new potatoes, creamy leeks

Smoked Haddock Fish Pie topped with cheddar mash and served with spinach (gf)

Confit Duck Leg with sauteed potatoes, baby gem, prune sauce (gf) (df)

Moules Mariniere, dipping fries

Caponata alla Siciliana with toasted ciabatta (v) (vg) (df)

Pudding

Tiramisu ladyfinger biscuits dipped in coffee, whipped soft cheese, cocoa powder

Bread and Butter pudding served with pouring cream

Brownie Sundae with vanilla ice-cream and chocolate sauce

Affogatto, vanilla ice-cream, crushed amaretti biscuits, espresso coffee

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.