



Mid-Week Set Menu

January and February 2022

2 courses £17.00 | 3 courses £20.00

To Start

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

Spaghetti Vongole, clams, white wine, parsley

Salt and Pepper Calamari with dressed rocket leaves and sweet chilli dip

Beef Meatballs in rich Napoli sauce, rocket, toasted ciabatta

Tomato & Basil Bruschetta basil oil (v)

Mains

Char-grilled Chicken Breast with Mediterranean vegetables, roasted new potatoes (gf)

Confit Duck Leg on root vegetable lentils and red wine jus (gf)

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

Moules Mariniere, dipping fries

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

Sides £4 each

Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds,

Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand-cut Chips, Sweet Potato Fries

Pudding

Brownie Sundae with vanilla ice cream and chocolate sauce

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

Chocolate Cheesecake with pouring cream (GF)

Warm Tart Tatin with vanilla ice-cream

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.