



Mid-week Set Menu

May 2022

2 courses £19.00 | 3 courses £24.00

To Start

Seasonal Demi Soup of the Day, warm ciabatta (gfa) (v)

Spaghetti Vongole, clams, white wine, parsley

Deep Fried White Bait, with garlic mayo dip, rocket leaves (gf)

Ham Hock Terrine, with toasted brioche and piccalilli

Bruschetta with plum tomatoes, basil, garlic olive oil

Mains

Salmon and Cod Fish Cake with mixed leaf salad, tartare sauce

Spaghetti with Meatballs served in rich Napoli sauce

Chargrilled Chicken Breast with rocket and cherry tomato salad (gf)

Moules Mariniere, with cream, wine, shallots served with fries (gf)

Moroccan Tagine, with toasted almonds and herb cous cous(v)(vg)

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

Warm Apple Tart Tatin with vanilla ice cream

Classic Banoffee Pie

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.