



## MIDWEEK SET MENU

**2 COURSES £28 | 3 COURSES £32.95**

### STARTERS

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Carpaccio of Smoked Salmon, Spring Onions, Roquette and Parmesan  
Bruschetta topped with Fresh Tomato, Spring Onion, Basil and Olive Oil  
Duck and Orange Pate, Toasted Crostini, Apple Chutney  
Homemade Soup of The Day, Bread  
Deep Fried Brie, Cranberry Sauce

### MAINS

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Slow Cooked Pork Belly, Wholegrain Mustard Cream\*  
Chicken Milanese, Spaghetti Pomodoro  
Fillet of Sea Bream, Lemon Herb Butter\*  
Wild Mushroom Ravioli, Spring Onion and Parmesan Cream  
Homemade Beef Cannelloni, Baked with Cheese Sauce

**\* Served with a selection of seasonal vegetables and sauté potatoes**

### DESSERTS

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Vanilla Crème Brulee  
Chocolate Torte, Salted Caramel Ice Cream  
Bread and Butter Pudding served with Cream  
Lemon and Crushed Meringue Semi Freddo

### ALL SIDES £4.95 EACH

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Selection of Marinated Olives | Basket of bread served with Olive  
Oil and Balsamic Vinegar | Courgette Fritters  
French Fries | Triple Cooked Chips | Mixed Salad  
Green Salad Tomato | Red Onion and Basil  
Panache Of Seasonal Vegetables | Dauphinoise Potatoes | Buttered Spinach