

MIDWEEK SET MENU

2 COURSE £32.00 3 COURSES £37.00

STARTERS

Mixed Leaves, Prawns, Blue Cheese, Chorizo, Red Onion, Balsamic Glaze
Bruschetta topped with Fresh Tomato, Spring Onion, Basil and Olive Oil
Deep Fried Brie, Cranberry Compote
Slow Cooked Mushroom, Caramelised Onion, Goats Cheese
Homemade Beef Cannelloni, baked with Cheese Sauce

MAINS

Slow Cooked Pork Belly, Onions, Sliced Peppers and Cream*
Chicken Parmigiana – Deep fried Breaded Chicken Breast topped with Mozzarella,
served with Spaghetti Pomodoro
Fillet of Sea Bream, Lemon Herb Butter*
Linguini, Wild Mushrooms, Parmesan Cream, Crispy Courgettes
Pasta Tubes, Sliced Steak, Chilli and Tomato

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

DESSERTS

Vanilla Crème Brulee
Warm Plum and Almond Tart, Vanilla Ice Cream
Bread and Butter Pudding, Pouring Cream
Warm Chocolate Brownie, Vanilla Ice Cream
Cassata – Homemade Ice Cream with Cherry, Chocolate and Pistachio

ALL SIDES £5.50 EACH

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