



EVERY WEDNESDAY IS LADIES NIGHT!

Every Wednesday evening, 2 courses are £15.95 and 3 courses are £19.95, from our Ladies Night menu.
(This menu changes each week. 1 course is priced at £13.95)

Gents are more than welcome to dine from this menu!

WEDNESDAY 16TH AUGUST 2017

Please inform your waiter when ordering if you have any allergies or special dietary requirements.
Each dish is advised of it's suitability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.

Marinated olives (VGD)	£3.25
Marinated olives, feta & sun blush tomatoes (VG)	£3.95
Oil for bread: balsamic vinegar & olive oil (VD)	£1.95
Additional bread	£1.00

TO START

- Broccoli & watercress soup, blue cheese beignet (V, GD without beignet)
- Chicken & chorizo skewers, roasted pepper salsa, dressed leaves (GD)
- Feta & spinach filo parcels, tzatiki (V)
- Marinated mozzarella, spring onion, chilli, apricot, sweet chilli sauce (VG)
- Smoked salmon, potato cake, rocket, dill & lemon crème fraiche (G)

MAIN COURSE

- Pan fried chicken breast, creamed savoy cabbage, smoked bacon, red wine sauce (G)
- 6oz Sirloin steak, bourbon sauce, dressed leaves (G)
- Baked hake fillet, tomato, spinach & chickpea casserole (GD)
- Vegetable stir-fry, egg noodles, sesame seeds, hoi sin sauce (VD)
- Grilled plaice, steamed pak choi, sautéed potatoes, saffron cream sauce (G)

Need a side? Fixed menu main courses are all served with one of the following side order:
Thick cut chips/French Fries/Sweet potato fries/Fresh vegetables/Onion rings/Green salad/Sautéed mushrooms/Buttered spinach

DESSERT

- Steamed syrup sponge, crème anglaise (V)
- White chocolate & MALTESERS* cheesecake, vanilla ice cream (V)
- Summer fruit pudding, vanilla crème fraiche (V)
- Chocolate orange crème brûlée, shortbread biscuit (V, G without shortbread)
- Selection of cheese with red onion confit & either sliced French baguette or biscuits

We do not apply service charge to any bills, and any gratuity left (cash or card) goes in its entirety to our staff.