

EVERY WEDNESDAY IS LADIES NIGHT!

Every Wednesday evening, 2 courses are £16.95 and 3 courses are £20.95, from our Ladies Night menu. (This menu changes each week. 1 course is priced at £14.95)

Gents are more than welcome to dine from this menu!

WEDNESDAY 20TH FEBRUARY 2019

Please inform your waiter when ordering if you have any allergies, intolerances 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)	£3.50
Marinated olives, feta & sun blush tomatoes (VG)	£4.25
Oil for bread: balsamic vinegar & olive oil (VD)	£1.95
Additional bread	£1.00

TO START

Pea & mint soup, lemon crème fraîche (G, Vegan, D without crème fraîche)

Wild mushroom risotto, spinach, toasted pine nuts (Vegan, GD)

Breaded Brie, dressed mixed leaves, cranberry sauce (V)

Smoked mackerel pate, watercress, horseradish cream, brown bread tuile

Chargrilled chicken, new potato, avocado, lambs leaf, wholegrain mustard & honey dressing (GD)

MAIN COURSE

Oven roasted chicken breast, smoked bacon, fine beans, roasted onions, Madeira jus (GD)

6oz Sirloin steak, bourbon sauce, dressed leaves (GD)

Leek, courgette & cheddar tart, tomato & herb sauce (V)

Grilled hake fillet, steamed greens, ratatouille (GD)

Mixed bean chilli, steamed basmati rice (Vegan, GD)

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 (£1.00 upgrade)/Fresh vegetables/Onion rings/Green salad/Sautéed mushrooms Creamy mash/Buttered spinach

DESSERT

Whiskey & lemon brioche bread & butter pudding & custard (V)

White chocolate & MALTESERS* cheesecake, vanilla ice cream (V)

Blackberry crumble shortcake & custard (Vegan)

Triple chocolate mousse, strawberry tuile, strawberry coulis

Selection of cheese with red onion confit & either sliced French baguette or biscuits (G free biscuits available)

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