

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 25TH OCTOBER 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

Pea & mint soup, baked halloumi (VG)

Crispy lamb salad, spring onion, mint, hoi sin sauce (D)

Mushroom, leek & spinach tart, white wine & herb sauce (V)

Salmon, wild rice, mange tout, carrot, red onion salad, soy & ginger dressing (D)

Breaded mozzarella, tomato, olive & herb sauce (V)

MAIN COURSE

Sautéed chicken fillets, chorizo, tomato, cream & parsley tagliatelle

60z Sirloin steak, mushroom, shallot & red wine sauce, dressed leaves (GD)

Grilled plaice fillets, buttered spinach, steamed leeks, caper & chive vinaigrette (G)

Stuffed pepper with roasted vegetable & herb quinoa, pine nut, pesto dressing (VG)

Roast hake fillet, warm sugar snap & potato salad, tarragon sauce (D)

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

Chocolate brownie, salted caramel sauce, white chocolate ice cream (V)

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

Lemon panna cotta, elderflower & blueberry coulis, sesame brittle (G)

Vanilla crème brulée, brandy snap (V)

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.