



RESTAURANT WEEK

2-COURSES £15.00 | 3-COURSES £20.00

STARTERS

PEA AND MINT SOUP
SERVED WITH CRISPY BACON CROUTONS

CRAB CROQUETTES
SERVED WITH ENDIVE AND CHILLI AND LIME SALSA

**TOMATO AND
MOZZARELLA SALAD**
SERVED WITH ROCKET AND PESTO

**TOMATO AND RED ONION
BRUSCHETTA**
WITH FRESH BASIL BALSAMIC GLAZE (V, VE)

MAIN COURSE

TANDOORI LAMB RUMP
SERVED WITH BOMBAY POTATOES AND MINT
YOGHURT (£5.00 SUPPLEMENT)

PESTO POTATO GNOCCHI
WITH BUTTERNUT SQUASH AND SPINACH (V)

BBQ BACON CHOP
SERVED WITH WEDGES AND RANCH DRESSING

GARLIC AND HERB CHICKEN KIEV
WITH FRIES, BUTTERED VEGETABLES AND PINEAPPLE
SAUCE

MUSSELS WITH CREAMY GARLIC AND PARSLEY SAUCE
WITH BUTTERNUT SQUASH AND SPINACH (V)

DESSERTS

RICH CHOCOLATE FONDANT
WITH VANILLA POD ICE CREAM

MIXED BERRY ETON MESS
RASPBERRY COULIS

TIRAMISU
ESPRESSO-SOAKED LADYFINGERS, MASCARPONE
CREAM, COCOA DUSTING

CHEESE BOARD SELECTION
WITH CHUTNEY, ARTISAN CRACKERS
(£5.00 SUPPLEMENT)

GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, N - CONTAINS NUTS

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS: BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD
LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF.

DUE TO THE PRESENCE OF ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR
MENU ITEMS