

LUNCH PARTY SET MENU

£20.00pp including all 3 courses. Available Tuesday - Saturday 12-3pm.

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

BUTTON MUSHROOMS (V)

Served in a garlic butter.

DUCK NACHOS

Shredded duck topped with our own sweet & sour sauce, accompanied with sour cream, tomato salsa and diced red chillies.

HUMMUS (V*)

Served with pitta bread.

HALLOUMI FRIES (V)

Served with a sweet chilli dip.

TEMPURA PRAWNS

King prawns battered and fried served with garlic mayo.

MAIN COURSES

SALMON (GF)

(£3.00 Surcharge)

Fillet of salmon, pan fried in butter, dill herbs and smothered in a mild cheese cream sauce. Served with new potatoes and vegetables of the day.

MOUSSAKA

Lamb mince or vegetarian, aubergine, onions, potatoes, oregano, tomato and topped with a thick bechamel sauce. Served with a greek salad..

CHICKEN ELIZABETH (GF)

Strips of chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes and vegetables of the day.

HOUSE BURGER

A chunky superior quality beef burger, topped with red leicester, a tomato relish and crispy sauteed onions. Served with chunky fries & homemade onion rings.

PORK KENTISH

Loin of pork, sliced and served with an apple and cider sauce. Accompanied with potatoes and vegetables of the day.

VEGAN THE GREEK (V*)

A short crust parcel filled with roasted butternut squash, feta, potatoes, spinach and herbs. Served with a b-squash gravy and vegetables of the day.

KIEV

Breast of chicken stuffed with garlic butter and herbs, breadcrumb and deep fried.

MUSHROOM STROGANOFF (V)

Served on a bed of rice.
(Add chicken £2.00)

DESSERTS

**TOFFEE &
HONEYCOMB
CHEESECAKE**

**STRAWBERRIES &
CREAM (V)**

**ALABAMA
CHOCOLATE FUDGE
CAKE**

**MEDITERRANEAN
LEMON SORBET (V)**

(V) Vegetarian. (V*) Vegan. (GF) Gluten free.

Please ask if you have any dietary requirements.

BRAMLEY APPLE & BUTTERSCOTCH SPONGE

Served with custard.