

LUNCH & EARLY EVENING SET MENU

12pm-6pm Wednesday-Thursday, 12pm-3pm Friday & Saturday

2 Courses For £12.95, 3 Courses For £15.95

STARTERS

SOUP OF THE DAY (V)(GF)

CLASSIC PRAWN COCKTAIL

HUMMUS (V)

Served with brown bread & butter.

Served with pitta bread.

BUTTON MUSHROOMS (V)(GF)

Served in garlic butter.

DUCK LIVER PATE

Served with toasted ciabatta and red onion chutney.

HALLOUMI FRIES (V)

Served with a sweet chilli dip.

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 (V)

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

CHICKEN ELIZABETH (GF)

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

LAMBS LIVER & BACON

Served on a bed of mashed potato and vegetables of the day.

DOLMADES (V*)(GF)

Seasoned rice, wrapped in fresh vine leaves, poached and served on a bed of black eyed beans with a lemon and olive oil vinaigrette.

PORK KENTISH

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

WAGYU BEEF BURGER

Wagyu beef - derived from Japanese cattle and famous for its juiciness and tenderness, topped with blue cheese, chipotle sauce and crispy sauteed onions in a ciabatta bun. Served with chunky fries and homemade onion rings.

DESSERTS

**TOFFEE &
HONEYCOMB
CHEESECAKE (V)**

**WHITE CHOCOLATE &
RASPBERRY ROULADE
(V)**

**CHOCOLATE TRIO
STACK (GF)**

LEMON SORBET (V)

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

Please ask if you have any dietary requirements.