

LUNCH & EARLY EVENING SET MENU

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

2 Courses For £13.95, 3 Courses For £16.95

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.

SAUSAGE & MASH

Prime cumberland sausages served with onion gravy and vegetables of the day.

WAGYU BEEF BURGER

Wagyu beef - derived from Japanese cattle and famous for its juiciness and tenderness, topped with english cheddar and a sweet red onion chutney. Served with chunky fries.

DESSERTS

**TOFFEE &
HONEYCOMB
CHEESECAKE (V)**

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

**CHOCOLATE TRIO
STACK (GF)**

**LEMON SORBET
(V)**

**APPLE &
CARAMEL PIE
(V)**
Served with
custard

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

Please ask if you have any dietary requirements.