

LUNCH & EARLY EVENING SET MENU

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

2 Courses For £15.95, 3 Courses For £18.95

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.

DUCK LIVER PATE

Served with toasted ciabatta and red onion chutney.

BRIE (V)

Served with a cranberry dip.

MAIN COURSES

SALMON (GF)

(£3.00 Surcharge)

Fillet of salmon, pan fried in a lemon butter. Served with saute 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.

SAUSAGE KASSAROLLA (V*)

Served on a bed of mashed potato.

MICHELLE'S COTTAGE PIE

A hearty classic.

WAGYU BEEF BURGER

Wagyu beef - famous for its juiciness and tenderness, topped with english cheddar and a sweet red onion chutney. Served with chunky fries & onion rings.

DESSERTS

BISCOFF CHEESECAKE

WHITE CHOCOLATE & RASPBERRY ROULADE (V)(GF)

VEGAN CHOCOLATE & ORANGE TART (V*)

CORNISH VANILLA ICE CREAM (V)

APPLE & CARAMEL CRUMBLE (V) Served with custard.

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

Please ask if you have any dietary requirements.