

# 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 in a cream and brandy sauce. 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.

### **VEGAN WELLINGTON (V\*)**

Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with sauté potatoes and fresh vegetables of the day.

### **MICHELLE'S COTTAGE PIE**

A hearty classic.

### **SOTIRIOS ½ POUNDER**

Homemade 100% pure beef burger topped with a choice of cheddar or blue cheese. Served with chunky fries, onion rings and a tomato & onion relish on the side.

### **STIFADO (GF)**

Cubed lean beef in a red wine sauce with shallots, nutmeg, oregano and garlic. Served on a bed of rice, accompanied with a greek salad.

## DESSERTS

### **BISCOFF CHEESECAKE**

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

### **VEGAN CHOCOLATE & ORANGE TART (V\*)**

### **CORNISH VANILLA ICE CREAM (V)**

### **APPLE & CARMEL CRUMBLE (V)** Served with custard.

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

Please ask if you have any dietary requirements.