

# LUNCH & EARLY EVENING SET MENU

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

2 Courses For £15.95, 3 Courses For £18.95

## STARTERS

### **BRUSCHETTA (V)**

Grilled bread rubbed with garlic and olive oil and topped with baby tomatoes and basil.

### **CLASSIC PRAWN COCKTAIL**

Served with brown bread & butter.

### **DUO OF GREEK DIPS (V)**

Hummus and Tzatziki Served with pitta bread.

### **BUTTON MUSHROOMS**

**(V\*)(GF)**

Served in garlic.

### **HALLOUMI FRIES (V)**

Breadcrumbs and served with a sweet chilli dip.

### **BAKED CAMEMBERT (V)**

Infused with garlic and served with a ciabatta bread.

## 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.

### **PLOUGHMANS (V)(GF)**

Ultimate traditional British dish served with stilton, cheddar, fresh bread, pickles, boiled egg and salad.

### **SOTIRIOS ½ POUNDER**

Wagyu beef- derived from Japanese cattle and famous for its juiciness and tenderness, topped with cheddar or blue cheese and a tomato and onion relish on the side. Served with chunky fries and onion rings

### **GNOCCHI BAKE (V)**

In a traditional Mediterranean tomato sauce. Topped with mozzarella and basil.

### **FRESH DRESSED CRAB OR PRAWN SALAD**

**(£3.00 Surcharge for Crab)**

Crab or baby prawns served on a bed of mixed salad with new potatoes.

## DESSERTS

**TOFFEE & HONEYCOMB CHEESECAKE (V)**

**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.