LUNCH & EARLY EVENING SET MENU

12pm-6pm Wednesday-Thursday, 12pm-3pm Friday & Saturday 2 Courses For £16.95, 3 Courses For £19.95

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

TEMPURA PRAWNS (V)

Served with a sweet chilli dip.

BUTTON MUSHROOMS

(V*)(GF)

Served in garlic.

HALLOUMI FRIES (V)

Breadcrumbed and served with a tomato salsa.

BRIE (V)

Served with a cranberry sauce.

MAIN COURSES

MEDITERRANEAN COD (GF)

(£3.50 Surcharge)

Mediterranean style baked fillet of cod served with mashed potato 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.

SOTIRIOS PRAWN CURRY

Prawns with chunks of sweet potato, coriander, red peppers in a mild creamy curry sauce and topped with fresh chilli. Served on a bed of rice.

COTTAGE PIE

A true British classic served with fresh vegetables of the day.

WAGYU BEEF BURGER

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

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.

DESSERTS

BISCOFF CHEESECAKE (V) WHITE
CHOCOLATE &
RASPBERRY
ROULADE (V)(GF)

CHOCOLATE FONDUE Served with strawberries &

marshmallows.

LEMON SORBET (V*) APPLE & CARAMEL CRUMBLE (V)
Served with custard.

(V) Vegetarian. (V*) Vegan. (GF) Gluten free. Please ask if you have any dietary requirements.