

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

TEMPURA PRAWNS

Served with brown bread & butter.

Served with a sweet chilli dip.

BUTTON MUSHROOMS

HALLOUMI FRIES (V)

BRIE (V)

(V*)(GF)

Breadcrumbs and served with a tomato salsa.

Served with a cranberry sauce.

Served in garlic.

MAIN COURSES

MEDITERRANEAN COD (GF)

MOUSSAKA (V)

CHICKEN ELIZABETH (GF)

(£3.50 Surcharge)

Mediterranean style baked fillet of cod served with mashed potato and vegetables of the day.

Lamb mince or Quorn, aubergine, onions, potatoes, oregano, tomato and topped with a thick bechamel sauce. Served with a greek salad.

Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with sauté 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 medium 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 or blue cheese and a tomato and onion relish on the side. Served with thick cut chips 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.