

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)

BUTTON MUSHROOMS (V*)(GF)

Served in garlic.

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

HALLOUMI FRIES (V)

Breadcrumbs and served with a tomato salsa.

TEMPURA PRAWNS

Served with a sweet chilli dip.

BRIE (V)

Served with a cranberry sauce.

DUCK LIVER PATÉ

Served with ciabatta and red onion chutney.

MAIN COURSES

SAUSAGE & MASH

Prime pork sausages served on a bed of mashed potato and fresh vegetables. Topped with an onion gravy.

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.

SOTIRIOS PRAWN CURRY

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

SALMON (GF)

(£3.50 Surcharge)

Fillet of salmon topped with a lemon & herb butter and served with new 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.

STIFADO (GF)

Cubed lean beef in a red wine sauce with shallots, nutmeg, oregano and garlic. Accompanied with rice and a greek salad.

LAMBS LIVER & BACON

Served on a bed of mashed potato and vegetables of the day.

CHICKEN ELIZABETH (GF)

Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with sauté potatoes and 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.