

LUNCH & EARLY EVENING SET MENU

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

2 Courses For £19.95, 3 Courses For £22.95

STARTERS

BRIE (V)

Served with a cranberry sauce.

HALLOUMI FRIES (V)

Breadcrumbs and served with a tomato salsa.

MUSHROOM SOTIRIOU (GF)

Button mushrooms cooked in a creamy garlic sauce with bacon lardons.

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

MELON & PORT (V) (GF)

Chilled half a melon filled with ruby port. A light, classic starter with a touch of sweetness.

TEMPURA PRAWNS

Served with a sweet chilli dip.

DUCK LIVER PATÉ

Served with ciabatta and red onion chutney.

BRUSCHETTA (V*)

Ciabatta bread topped with garlic, olive oil, basil and baby tomatoes.

MAIN COURSES

LOUNDA & HALLOUMI SALAD

Loundza ham and sliced halloumi cheese tossed with mixed lettuce, baby tomatoes, cucumber, red onion, feta cheese and olives. Topped with pomegranate seeds and a piquant olive oil dressing.

WAGYU BEEF BURGER

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

STUFFED PEPPER (V*)(GF)

Whole pepper, stuffed with seasoned rice, quorn mince, mushrooms, tomatoes and onions. Served with sauté potatoes, hummus and pitta.

BEEF MEDALLIONS (£4.50 Surcharge)

Fillet of beef medallions served pink with skinny fries, onion rings and garlic butter.

COD & CHIPS

Fillet of cod, battered and deep fried. Served with thick cut chips, peas and tartare sauce.

MOUSSAKA (V)

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

GNOCCHI BAKE

Gnocchi cooked in a tomato arrabbiata sauce and baked with slices of mozzarella.
(Add chicken for £2.00)

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)**

**BELGIAN CHOCOLATE
CHEESECAKE (V*)**

**STRAWBERRIES
& CREAM (V)**

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

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

Please ask if you have any dietary requirements.