

WIDWEEK SPEGIALS

LUNCH Monday - Friday 2 Courses £17.00 | 3 Courses £20.00 DINNER Monday - Friday 2 Courses £22.00 | 3 Courses £25.00

STARTERS

Soup of the day

With Garlic Bread.

Bruschetta (V)

Cherry tomatoes, garlic, extra virgin olive oil, oregano and basil on toasted bread with homemase balsamic reduction & rocket leaves.

Formaggio Di Capra

Breaded goats cheese served with grilled aubergines & aromatic honey reduction.

Prawn Tempura

With spicy chipolte mayo and a mixed leaf salad.

Spaghetti Meatballs

With garlic, chilli, homemade tomato sauce & parmesan.

MAIN COURSES

Chicken Supreme

Pan roasted with garlic & thyme, served dauphinoise potatoes, balsamic roasted vegetables & veal jus.

In-house aged 250GR Ribeye Steak (£5.00 supplement charge)

Served with portobello mushroom stuffed with caramelized red onion, roasted cherry tomatoes & dauphinoise potatoes.

Angus Burger

8oz Beef burger with a toasted brioche bun, cheese, tomato, baby gem lettuce, red onion, gherkin, chipotle sauce and french fries

Haddock Tempura

Served with creamy mash, minted peas and tartar sauce

Beetroot & Goats Cheese Risotto (V)

DESSERTS

Warm Chocolate Brownie

With Vanilla pod ice cream & berries compote

Fresh Pineapple Flambeed

Served with raspberry sorbet.

Passion Fruit Creme Brûlée