



MIDWEEK SET MENU

2 COURSES £28 | 3 COURSES £32.95

STARTERS

Carpaccio of Smoked Salmon, Spring Onions, Roquette and Parmesan
Bruschetta topped with Fresh Tomato, Spring Onion, Basil and Olive Oil
Deep Fried Brie, Cranberry Compote
Duck Pate, Toasted Crostini, Apple Chutney
Leek and Potato Soup, Homemade Bread

MAINS

Slow Cooked Pork Belly, Onions, Sliced Peppers and Cream*
Chicken Breast topped with Ham and Mozzarella, Tomato and Herb Sauce*
Fillet of Sea Bream, Lemon Herb Butter*
Wild Mushroom and Porcini Risotto, Crispy Courgettes
Traditional Beef Cannelloni, baked with Cheese Sauce

***Served with a selection of seasonal vegetables and sauté potatoes**

DESSERTS

Vanilla Crème Brulee
Chocolate Torte, Salted Caramel Ice Cream
Bread and Butter Pudding served with Cream
Cassata – Homemade Ice Cream with Cherry, Chocolate and Pistachio

ALL SIDES £4.95 EACH

Selection of Marinated Olives | Basket of bread served with Olive
Oil and Balsamic Vinegar | Courgette Fritters
French Fries | Triple Cooked Chips | Mixed Salad
Green Salad Tomato | Red Onion and Basil
Panache Of Seasonal Vegetables | Dauphinoise Potatoes | Buttered Spinach