

SET PRICED MENU

2 COURSES £20 3 COURSES £24

AVAILABLE TUESDAY TO FRIDAY 12-8.30PM

STARTERS

Soup of the Day

served with Warm Bread (v)

Mushrooms on Toast

Medley of Mushrooms served in a Cream and Peppercorn Sauce on
Toasted Sourdough

Parmigiana di Melanzane

Grilled Aubergines, Tomatoes, Basil, Mozzarella and Parmesan

Buffalo Wings

Hot and Spicy Chicken Wings

MAINS

Risotto of the Week

Please See Our Specials Menu

Sausage & Mash

Owen Taylor's 'Award Winning' Sausages, Creamed Mash, Garden Peas, Battered Onion Rings
and Onion Gravy

Fish & Chips

Beer Battered Haddock, Chunky Chips, Mushy or Garden Peas, Homemade Tartare Sauce,
Fresh Lemon, Sea Salt

Chicken Parmigiana

Rosemary, Thyme & Garlic Breaded Chicken Breast, Tomato Sauce, Buffalo Mozzarella,
Served with House Salad and Fries or Spaghetti with Garlic

DESSERTS

Apple Crumble

Custard or Double Cream

Lemon Tart

Raspberry Sorbet (ve, gf)

Classic Crème Brûlée

Homemade Shortbread (v,gf)

Affagato

Vanilla Ice Cream, Amaretto Liqueur with
Espresso

(v)=Vegetarian, (ve)=Vegan friendly, (gf)=gluten free,
(gf*)=Can be made without gluten

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES YOU MAY SUFFER FROM WHEN PLACING YOUR ORDER.
OUR STAFF CANNOT OFFER ANY SPECIFIC ADVICE OR RECOMMENDATIONS BEYOND THOSE IN OUR
ALLERGIES INFORMATION ASSESSMENT. BECAUSE OF THE NATURE OF OUR OPERATION, WE CANNOT FULLY
GUARANTEE THAT ANY FOOD OR DRINKS WILL BE ALLERGEN FREE.
ALTHOUGH ALL CARE IS TAKEN TO REMOVE BONES, SOME MAY STILL BE PRESENT