

2 Courses - £17.95 per person

3 Courses - £22.95 per person

## STARTERS

### Deep Fried Camembert

Served with fresh, warm bread and redcurrant chutney

### Garlic Mushrooms (v) (ask for gf)

Cooked in olive oil, garlic, chilli & white wine and served with fresh, warm bread

### Mussels (ask for gf)

Fresh black mussels in a creamy garlic, white wine and shallot sauce. Served with toasted ciabatta

### Grilled Calamari (ask for gf)

Grilled with garlic butter. Served with a homemade aioli dip

## MAINS

### Traditional Sunday Roast (gf)

Choose Between, Chicken, Beef, Pork or Lamb

Served with roasted root vegetables, roast potatoes, yorkshire puddings and gravy.

### Grilled Aubergine Tabbouleh (vg)

Cous cous, grilled aubergine, cherry tomato and red onion tossed in crispy mixed baby leaf salad

### Pan Fried Cod Loin

Served with Mediterranean vegetables and crushed new potatoes, topped with a homemade arrabiata sauce.

### Wild Mushroom Risotto (v)

Mixed wild mushrooms cooked with white wine, parmesan and risotto rice

### Mediterranean Vegetable Linguine (ask for vg)

Roasted mixed Mediterranean vegetables, tomatoes, chilli and garlic. Served with fresh linguine  
(Add Chicken for £2.50)

## DESSERTS

### Chocolate Brownie (nut free) (vg) (gf)

Served with vanilla ice cream or cream

### Panettone Bread and Butter Pudding

Served with vanilla ice cream, cream or custard

### Crema Catalana

Orange and cinnamon spiced custard dessert, similar to creme brulee. Served with an amaretti biscuit

### Peach and Apricot Crumble

Served with vanilla ice cream or custard