

# SET MENU

2 COURSES £20 | 3 COURSES £25

## STARTERS

### HOMEMADE CHICKEN LIVER PATE

With caramelised onions & toasted bread.

### DEEP FRIED KING PRAWNS

In crispy batter served with an aioli dip.

### DEEP FRIED CALAMARI

With a dressed salad and a side of zesty aioli dip.

### DEEP FRIED BLACK PUDDING

With creamy mash & drizzled with red wine gravy.

### FRESH MUSSELS

In a creamy white wine sauce or tomato sauce served with toasted homemade bread.

### GARLIC MUSHROOMS ✓

Served with homemade bread.

### CHORIZO IN CIDER (+£3 supp)

Chorizo in tangy cider with homemade bread.

### BREADED BRIE ✓

Brie, salad & caramelised onions.

### HOMEMADE FLATBREAD ✓

Generously topped with garlic and melted cheese.

### HOMEMADE HUMMUS ✓✓VG

With a vegan flatbread.

## MAINS

### SLOW BRAISED BEEF (+£3 supp)

In a rich red wine gravy, mashed potatoes & vegetables.

### SIRLOIN STEAK (+£6 supp)

With homemade chips, onion rings & Diane or pepper sauce.

### PAN FRIED SALMON (+£3 supp)

With a creamy sauce, white wine, garlic, lemon zest, Dijon mustard, mashed potato & vegetables.

### SLOW BRAISED BEEF

In a red wine gravy or black pepper sauce with mashed potato & vegetables.

### CHICKEN DIANE

Chicken breast in a rich Diane sauce with chips and seasonal vegetables.

### CAJUN CHICKEN

Chicken breast in a creamy sauce served with chips & salad.

### MARINATED LAMB KOFTA

With hummus, warm flatbread, salad & patatas bravas.

### CHARGRILLED LEBANESE CHICKEN

With hummus, warm flatbread, salad & patatas bravas.

### PAN FRIED LAMB'S LIVER

In a savoury red wine gravy with mashed potato & seasonal vegetables.

### CHICKEN & CHORIZO PAELLA

Arborio rice cooked with chicken and chorizo.

### CHICKEN PARMESAN

Chicken breast coated in breadcrumbs, topped with bechamel & melted cheese with chips & salad.

### VEGETABLE PAELLA ✓

Arborio rice cooked with vegetables.

### SELECTION OF VEGAN / VEGETARIAN TAPAS

Choose from a selection of dishes.

Please ask for our delicious dessert menu