



SPECIAL OFFER

3 COURSES FOR £20

TUESDAY TO SATURDAY

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.

POTATO SKINS

With homemade aioli

GARLIC MUSHROOMS ✓

Served with homemade bread.

CHORIZO IN CIDER

Chorizo in tangy cider with homemade bread.

BREADED BRIE ✓

Brie, salad & caramelised onions.

HOMEMADE FLATBREAD ✓

Generously topped with garlic and melted cheese.

HOMEMADE HUMMUS ✓

Served with homemade flatbread.

MAIN COURSES

SLOW BRAISED BEEF

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

SIRLOIN STEAK (+£5 supp)

With skinny fries, onion rings & Diane sauce.

PAN FRIED SALMON

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

CHICKEN ALCAPARRAS

Pan-fried chicken, extra virgin olive oil with garlic, cherry tomatoes, capers, chips and salad.

CHARGRILLED LEBANESE CHICKEN

With hummus, warm flatbread, salad & patatas bravas.

CHICKEN DIANE

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

MARINATED LAMB KOFTA

With hummus, warm flatbread, salad & patatas bravas.

CAJUN CHICKEN

Pan-fried chicken breast with creamy cajun sauce served with skinny fries

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 skinny fries and salad.

VEGETABLE PAELLA ✓

Arborio rice cooked with vegetables.

VEGAN SAUSAGES ✓ VG

With creamy mash, seasonal vegetables and gravy.

VEGAN BURGER ✓ VG

Served with skinny fries and salad.

DESSERTS

CHOCOLATE FUDGE CAKE

VANILLA NEW YORK CHEESECAKE

VANILLA ICE CREAM WITH STRAWBERRIES