

OCTOBER SET MENU

Monday to Thursday 12-9pm Two Courses £15.95 | Three Courses £18.95

SMALL PLATES & STARTERS:

Pumpkin soup,

toasted pumpkin seeds, warm bread (v)

Sticky porkies,

honey & mustard glaze

Hummus,

topped with chilli jam, warm flatbreads (v)

Chicken liver pate,

red onion chutney

Tomato & mozzarella bruschetta,

(v)

MAINS:

Spaghetti pomodoro,

fresh tomatoes, extra virgin olive oil, garlic \mathcal{E} basil (v)

Fish frites

beer battered fish, fries, tartar sauce & mushy peas

Steak ciabatta,

pan fried steak, topped with caramelised onions $\ensuremath{\mathcal{E}}$ melted cheddar

Lasagne,

layers of beef ragu, béchamel sauce, topped with cheese

Scouse

slow cooked beef & vegetables, gravy, pickled red cabbage & bread

DESSERTS:

Sticky toffee pudding,

vanilla ice cream

Warm chocolate brownie,

chocolate sauce & vanilla ice cream

Oreo Cheesecake,

chantilly cream & chocolate sauce

DRINKS:

Our recommendations for October:

COCKTAILS:

Limoncello & raspberry spritz

limoncello, raspberry syrup, prosecco \mathcal{E} soda 8.25

French martini

absolut vodka, black raspberry liqueur, vanilla syrup $\ensuremath{\mathcal{G}}$ pineapple juice 8

Peach spritz

White wine, peach schnapps, lemonade top 8.5

Amaretto sour

amaretto, lemon juice, sugar syrup & bitters 8

WINE:

Merlot

moldova, codru 175ml 5.1 250ml 5.8 bottle 15.5

Primitivo

puglia, Italy bottle 32

Albarino

spain, rias baixas bottle 23.5