

JULY SET MENU

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

SMALL PLATES & STARTERS:

Roasted tomato & red pepper soup

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 carbonara,

crisp pancetta, shallots, garlic, parmesan, cream

Fish frites

beer battered fish, fries, tartar sauce & mushy peas

Meatball ciabatta.

beef $\mathcal E$ pork meatballs, tomato sauce, rocket $\mathcal E$ basil pesto, served with fries

Fish pie,

mix of salmon, white fish & peas, topped with mash potato, served with seasonal vegetables

Goat's cheese & beetroot salad,

balsamic beetroot, crumbled goat's chese, roasted red peppers, mixed salad leaves, house dressing (v)

DESSERTS:

Sticky toffee pudding,

vanilla ice cream

Warm chocolate brownie,

chocolate sauce & vanilla ice cream

Honeycomb & toffee cheesecake,

vanilla ice cream

DRINKS:

Our recommendations for July:

COCKTAILS:

Espresso martini

absolut vodka, coffee liqueur & vanilla syrup 8.25

Aperol spritz

aperol, prosecco & soda 8.25

Peach spritz

White wine, peach schnapps, lemonade top 8.5

Frozen margarita

olmeca tequila, lime juice & orange liqueur 8.5

WINE:

Merlot

moldova, codru 175ml 5.1 250ml 5.8 bottle 15.5

Rioja

spain, rioja bottle 23

Picpoul de pinet

france, languedoc-roussillon bottle 19