



May – June Set Menu 2022

Lunch – 1 Course - £14.50 / 2 Course - £17.50 / 3 Course £19.50
Wed-Fri Dinner: 2 Course - £23.50 / 3 Course £26.50 (15% off before 7pm)
Sat Dinner: 3 Courses Only £26.50

WFI CODE
J28GUEST

****All dishes are subject to availability and price changes****

STARTERS

Tempura Battered Chicken Goujons served with a Lemon Pepper Dressing

Trio of Bruschetta (Tomato & Basil, Parma Ham, Parmesan and Rocket, Mozzarella and Roasted Red Pepper)

Moules Marinieres served with Garlic Bread

Soup of The Day served with Croutons

(V) Flat Mushroom with Ratatouille, Balsamic Glaze and Rocket Leaves

MAINS

Chicken Breast served with a Wild Mushroom Sauce

Mixed Seafood Linguine in a Parmesan Creamy Sauce served with Garlic Bread

Slow Cooked Lamb Shoulder on Caramelized Onion & Paprika Potatoes served with a Rosemary Lamb Jus (£3.50 Supplement)

Pork Loin topped with Garlic Cream Cheese and Apple Sauce served with a Port Jus

(V) Filo of Brie, Basil and Sundried Tomato with Dressed Salad, Basil Pesto, and

DESSERTS

Chocolate Orange Sundae

Mango Parfait served with Mango Coulis

Homemade Strawberry Cheesecake served with Strawberry Compote

Apricot Jam Sponge served with Homemade Custard

A Selection of Cheddar and Stilton Cheese served with Crackers, Apple, and Celery

All Mains Dishes are Served with either Chips, New Potatoes or Fresh Vegetables

ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

New Potatoes - £3.50

Courgette Fritters - £4.50

Mixed House Salad - £4.00

Sautéed Mushrooms with Garlic/ Plain Butter - £4.00

Fresh Vegetables drizzled with Butter - £4.50

Garlic and Mozzarella French Stick - £4.00

Home Cut Chips - £3.50

Leek & Spinach Gratin - £4.50

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****