



Summer Set Menu

Served from 12.00pm – 2.30pm & 5.30pm - 6.30pm

We respectfully require the table back after 1 hour 30 minutes

Starters

Homemade soup of the day served with warm ciabatta bread (v)

Dry rubbed pulled pork, char-grilled flatbread and mixed salad with lemon and mint yoghurt

Fritto misto of crispy squid and prawns with saffron aioli and fresh rocket

Homemade chicken terrine, roasted shallots and crusty bread

Chickpea and sultana falafel with baba ghanoush and broad bean, lemon, radish and mint salad (vg)

Mains

Slow cooked pulled lamb shoulder in a dry BBQ house rub, with crumbled feta, olives, mixed leaf, mint yoghurt and flatbread

Warm Mediterranean salad of Halloumi, giant cous cous, fire roasted peppers, hummus, baby gem lettuce and toasted pine nuts, with lemon, garlic and cumin oil (v)

Fish and chips – Fresh fish cooked in our own beer batter with triple cooked chips, minted pea puree and homemade tartare sauce

Mushroom, Mediterranean vegetable and red onion skewer marinated in chimichurri sauce, served with flatbread, salsa salad, skinny fries and homemade slaw (v)

Char grilled Piri-Piri chicken skewer served with flatbread, fire roasted red peppers, skinny fries and homemade slaw

Homemade lamb, red wine and mint pie served with sautéed greens, buttered mash potato and gravy

Sides

Seasonal greens –Skinny fries –Triple cooked chips – Side salad – Onion rings

All are priced at £3.25

Desserts

Warm chocolate brownie with chocolate sauce and vanilla ice cream (v)

Homemade pecan pie with cinnamon Chantilly cream and toffee popcorn

Lemon meringue parfait with berry coulis and crushed meringue

2 Course £15 3 Course £19