

**Daytime Set Menu (Mon-Fri 11.30 - 6.00 pm)**

**2 Course £18.95 3 Course £22.95**

**Soup of the Day**

Served with a white or brown baguette.

**Mozzarella Sticks**

Mozzarella sticks coated in a crispy crumb, flavoured with garlic. Served with a sweet chilli dip.

**Ardennes Pâté**

A medium coarse pâté with pork and chicken liver. Served with toast & butter.

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**Steak & Kidney Pudding**

Tender pieces of beef and kidney braised in a rich gravy, steamed in a beef suet pudding. Served with vegetables and choice of potatoes.

**Chicken Jalfrezi (GF)**

Tender pieces of chicken breast in a medium curry sauce with onion, tomatoes, red & green peppers. Served with rice, poppadum & mango chutney (add naan bread £1.95)

**Sweet Potato & Red Onion Marmalade Seeded Tart (Ve) (GF)**

A vegan and gluten free shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade, sunflower and pumpkin seeds.

Served with salad and your choice of potatoes.

**BBQ Pork Ribs (£2.50 Supplement)**

A rack of pork ribs coated in a sticky BBQ sauce. Served with chips and coleslaw.

**Wholetail Scampi**

Coated in breadcrumbs and deep fried. Served with chips, peas, and tartar sauce.

**Chef's Dish of the Day**

Please ask a member of staff for today's choice.

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**White Chocolate & Raspberry Brulee Cheesecake**

Biscuit base topped with white chocolate cheesecake, with ripples of raspberry sauce, decorated with feathered raspberry glaze & a brulee finish.

**Lemon Meringue Pie**

Sweet pastry case with a lemon flavoured filling topped with browned mallow meringue.

**Chocolate Orange Dessert (GF) (Ve)**

A chocolate brownie base, topped with a chocolate filling and orange sauce, decorated with a chocolate crumb.

**Each served with fresh cream or ice cream.**

**Dessert of the Day**

Please ask a member of staff for today's choice.

**Followed by Coffee and after Dinner Mints**