
WEEKEND SET MENU 12-2.30pm

2 COURSE £15.95

3 COURSE £18.95

ADD BOTTOMLESS PROSECCO FOR £21

STARTERS

Bread (v)

Grilled Halloumi with buffalo tomatoes & pesto (v)

Grilled Squid with spring onion & pesto sauce

Sliders mini beef burgers with cheddar

FISH and MAINS

Risotto with portobello mushrooms, truffle oil & dried shallots (vg)

Chicken Caesar Salad grilled bacon, croutons, parmesan cheese & caesar dressing

Fillet of Wild Sea Bass crushed new potatoes with sea weed, drizzled with lobster oil

Superfood Salad with quinoa, pomegranate, beetroot and pumpkin seeds (VG)

FROM THE GRILL

Our beef is fully pasture fed and aged for 24 days, which is easily identifiable through its unique flavour & tenderness.

All steaks come with rocket, slow roasted tomato, choice of sauce & french fries

Rump 300g (add an extra £4)

Sirloin 300g (add an extra £7)

Add one of the following to your steak -

**Half a Lobster
Jumbo Prawns**

MARKET PRICE
extra £9

Sauces:

Béarnaise, Peppercorn, Home Made BBQ

BURGERS

All burgers served with tomato, red onion, lettuce, onion chutney and French fries

Classic Beef Burger with bacon & cheddar cheese

Chicken Burger grilled chicken with bacon & cheddar cheese

Halloumi & Portobello Burger grilled halloumi with roasted portobello mushrooms (v)

DESSERTS

ice Cream Selection

Cheesecake

Sticky Toffee Pudding with vanilla ice cream

If you have any food allergies of any kind, please inform your waiter prior to ordering

All prices are inclusive of VAT

A discretionary service charge of 10% will be added to the bill