



Complimentary
glass of prosecco

2 course £19.95

Set Dinner Menu

Starters

Soup of the Day

Chef's daily homemade soup

Chargrilled Halloumi (V)

Served on roasted peppers, courgettes, tomatoes & fresh rocket

Zucchini Fritters (V)

Crispy halloumi courgette fritters made with spring onions and fresh herbs, served with Greek mint yoghurt

Filo Parcels (V)

Puff pastry stuffed with Greek feta & ricotta cheese, finely chopped fresh mint & baby spinach. Served with Ben's sweet chilli tartar

Drunken Calamari

Crispy fresh squid marinated in Vodka and Peroni beer. Served with tartar sauce

Crab Bruschetta

Oven baked garlic rubbed focaccia bread, served with Italian bruschetta salsa & fresh crab meat

Mediterranean Prawn Pot

Baby prawns sauted with wild mushrooms, carliston peppers, chopped shallots, garlic white wine tomato sauce, baked in oven with mozzarella cheese and served with focaccia bread

Beetroot Tartar

Oven roasted beetroot, mixed with natural yoghurt, tahini, virgin olive oil, topped with caramelised walnuts and served with focaccia bread

Yorkshire Pudding

Pulled beef with mushroom sauce. Served in a Yorkshire pudding

Prime Meatballs

Homemade meatballs made with spring onion and herbs cooked in Napoli sauce served with warm bread



Mains

Organic Corn-Fed Chicken Skewer

Chargrilled tender cubes of chicken, served with house rice and mixed baby leaves

House Iskender Grill

Tender cut cubes best end lamb, chicken cutlet served on a bed of crunchy croutons with spicy house tomato sauce, finished with gourmet yoghurt roasted pepper

House Seasoned Skewed Adana

Mixed herbs blended with minced lamb & premium beef. Grilled over charcoal. Served with house rice and shepherd's salad

Angus Burger

Served medium in a brioche bun, dill pickles, vine tomatoes, red onions & thick hand cut chips with lemon Tarragon mayo, mature cheddar cheese

Truffle Veggie Burger (V)

With black truffle mayo, roast portobello mushroom, zucchini fritters & halloumi cheese

Risotto Porcini with Parmesan & Tartufo (V)

Dried Italian porcini mushrooms, chopped shallots, creamy black truffle sauce & grated Grana Padano Parmesan

Seafood Linguine

Pacific tiger prawns, Shetland mussels & mixed seafood. Cooked in garlic olive oil, white wine & creamy tomato sauce

Pumpkin Ravioli (V)

Fresh pasta filled with organic pumpkin served with creamy basilica Napoli sauce and baby spinach

Chargrilled Fillets Of Wild Sea Bass

Served with the house seasoned vegetables, garlic butter & sautéed new potatoes

Ambrosia Salad (V)

Honey glazed goat's cheese on a bed of wild mixed leaves, ripe avocado, caramelised walnuts, sun dried tomatoes, beetroot tartar and vinaigrette balsamic dressing