

SUPPER MENU

Available between 4:30-6:45pm

£14.95 for 2 courses

£18.50 for 3 courses

Starters

Humus – Crushed chickpeas blended with tahini, olive oil and a kiss of garlic. (v)

Seasoned chicken wings drizzled with a garlic yogurt sauce.

Filo pastry rolls stuffed with spinach and feta cheese. (v)

Roasted parmesan crusted sardine fillets on a bed of crispy leaves with a creamy lemon and mustard mayo dressing.

Olive ciabatta slices topped with diced tomatoes in a basil, olive oil and garlic dressing. (v)

Main Courses

Roasted salmon served on warmed herb and cumin scented puy lentils.

Medley of mushrooms lightly poached in a tomato, herb and red wine sauce on a bed of tagliatelle. (a)(v)

Lightly fried aubergine slices topped with a seasoned meat ragu and mozzarella cheese, oven baked and served with rice and salad.

Mixed skewer of marinated chicken, lamb and beef.

Char grilled chicken fillets served on a bed of spinach and baby potatoes, tossed in a creamy blue cheese sauce.

Desserts

Profiteroles served with warm chocolate sauce and whipped cream.

Layers of buttered filo pastry sandwiched with nuts, drizzled with a honey syrup and served with ice-cream. (n)

Sliced marshmallows and mandarin segments tossed with cream and raspberry yogurt.

(v) – suitable for vegetarians (n) – contains nuts (a) – contains alcohol

*Please note – while we highlight which of our dishes contain nuts, many of our purchased ingredients state that **they may contain traces of nuts.***