

# SET MENU

£29 TWO COURSES - £34 THREE COURSES

ALL DAY MONDAY - THURSDAY

12 - 5 PM FRIDAY & SATURDAY

# STARTERS

#### Classic Bruschetta (VE)

Sourdough bread topped with a mix of tomatoes, basil, garlic, olive oil and balsamic glaze

#### **Chicken & Chorizo Bon Bons**

Filled with tender chicken, smoky chorizo and cheese. Served with chilli jam mayo

#### Nachos (V)

Tortilla chips, nacho cheese sauce, sour cream, guacamole, salsa & jalapeños

#### Creamy Cheese Mushrooms (V)

Oven baked mushrooms in a cheese & spinach sauce, served with bread

#### Salt & Pepper Squid

Crispy fried squid served with garlic aioli

#### **Pork Belly Bites**

Fried pork belly bites coated in Korean Bulgogi & Sweet Tamarind sauce, spring onion and chili

# MAINS

Our steaks are served with flavoured butter, your choice of fries or mix salad Your choice of sauce (Peppercorn, Bearnaise, Chimichurri, Blue Cheese, Beef & Red Wine)

#### Flat Iron Steak 6oz

Full-bodied flavour with a surprisingly tender texture. Served sliced. Recommended Medium Rare Sirloin Steak 6oz +£2 Supplement

A delicate flavour balanced with a firmer texture. Recommended Medium Rare

#### **Ultimate Dirty Burger**

Beef patty, smoked cheddar, bacon, mac & cheese, beef barbacoa, onion rings, nacho cheese sauce, beef & red wine sauce

#### **BBQ Rack of Ribs**

Slow cooked rack of pork ribs in a BBQ glaze. Served with fries and coleslaw

#### **Greek Style Chicken Skewers** Chargrilled chicken skewers served with Greek salad, pitta bread, whipped feta dip and fries

Seabass Fillet

White wine garlic sauce, crushed baby potatoes & mixed greens

#### **Greek Salad**

Tomatoes, cucumber, peppers, red onion, olives, feta cheese, extra virgin olive oil and Greek oregano Choose a topping: Chicken breast, Halloumi

### **Butternut & Lentil Wellington (VE)**

Served alongside braised red cabbage, sauteed kale & topped with caramelised onion chutney

# ESSERTS

#### Warm Chocolate Brownie (V)

Served with ice cream & Belgian chocolate sauce

#### Pistachio Crème Brûlée (V)

Pistachio Crème Brûlée with a thin layer of caramelized demerara sugar

## Greek Baklava (V)

Served with vanilla ice cream

Sticky Toffee Pudding (V/GF) Served with vanilla ice cream

Ice Cream or Sorbet (V/VE)

3 scoops of your choice - vanilla, strawberry, chocolate, or mango, lemon, Champagne

This menu is not valid in conjunction with any other offer, discounts or promotions. This menu is not available on Bank Holidays.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not included all ingredients. If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering. While we take great care in preparation, we cannot guarantee that any dish is completely free from allergens. Weights stated are approximate uncooked