

# November Lunch Offer

2 Courses £12.95

Monday – Friday 12 – 3pm

## STARTERS

### Ham Hock Fritter

Pressed Ham hock cooked in a crisp seasoned flour coating, served with cheddar cheese sauce, served with a sweet, pickled onion relish

### Black Pudding

Bacon & tomato, finished with a light cheese & mustard sauce

### Homemade Soup of The Day

served with fresh bread

### Fritto Misto

King Prawn, Seabass Goujon, Fresh chunks of Cod & Calamari rings cooked in a light seasoned flour coating, served with homemade tartar sauce

### Pate Della Casa

Homemade chicken liver pate with toasted bloomer

### Garlic Mushroom Bruschetta (V)

Toasted ciabatta topped with creamy garlic mushrooms, finished with grated pecorino cheese

## MAIN COURSE

### Seabass Mornay

Pan roasted Seabass Fillet, set on sauteed potatoes & onions, broccoli & peas, finished with a light cheese sauce

### Chicken Crema

Chicken Breast cooked in a creamy white wine, mushroom & pancetta sauce, served with today's fresh vegetables & potatoes

### Beef Pepe

Sliced Bavette steak, smothered in our famous creamy peppercorn sauce, served with chips & garden peas

### Slow Cooked Belly Pork

Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

### Minted Lamb Pie

Succulent chunks of lamb cooked with, carrots, celery, green beans & peas in a rich minted lamb gravy, topped with a puff pastry lid, served with pickled red cabbage & chips

### Chicken Stroganoff

Chicken Breast pieces cooked with mushrooms in a creamy stroganoff sauce, served with chef's savoury rice

### Mediterranean Pasta Primavera (V)

Mediterranean vegetables tossed with tagliatelle pasta in a creamy cheese sauce, finished with black pepper, crisp fried basil & pecorino cheese

**We cannot guarantee that our products do not contain traces of nuts and/or seeds, dairy, gluten or any other allergens**