

SET MENU

MAIN £21

2 COURSE £26

3 COURSE £31

MON-FRI 4PM-6:30PM

SAT 1PM-5PM

STARTER

HUMMUS(V)(VG-ON REQUEST)

SILKY AND SPICY CHICKPEAS WITH LEMON, GARLIC, OLIVE OIL & CHILLI.
SERVED WITH WARM FLATBREAD

SAUTÉED MUSHROOMS (V)

BUTTON, CHESTNUT, OYSTER MUSHROOM IN CREAMY SAUCE TOPPED
WITH PARMESAN & OREGANO SERVED WITH FRENCH BAGUETTE

FRIED HALLOUMI (V)

SERVED ON MIXED SALAD, DRIZZLED IN OLIVE OIL & BALSAMIC GLAZE

MAINS

SIRLOIN, 28 DAYS DRY-AGED

SERVED WITH HERB CRUSTED FRIES, GRILLED TOMATO & ASPARAGUS

LAMB CHOPS

SERVED WITH HERB CRUSTED FRIES AND MINT CHIMICHURRI

GRILLED CHICKEN BREAST

SERVED WITH BABY POTATOES AND CARAMELISED ONION

CAULIFLOWER STEAK (V)(VG)

SEASONED BUTTERED CAULIFLOWER TOPPED WITH MINT YOGURT SAUCE,
ROCKET, POMEGRANATE & TOASTED ALMOND FLAKES

DESSERT

BAKLAVA WITH ICE CREAM (V)

ICE CREAM (V)

CHEESECAKE (V)

