



WINE WEDNESDAY MENU

STARTERS

Soup of the Day (V)

Served with warm sourdough

Chicken Liver Pâté

Served with house chutney and sourdough bread

Belly Ribs

Slow-cooked with a bourbon glaze and chimichurri dressing

Falafel and Hummus (VE)

Served with warm flatbread and finished with basil oil

MAINS

8oz Sirloin Steak

Served with a garlic and herb butter, hand-cut chips and a slow-roasted garlic and thyme tomato

£3 supplement

Loin of Cod

Served with asparagus, broad beans, crushed new potatoes and prawn and caper butter

Pea and Mint Risotto (V)

Oozy risotto finished with authentic Italian Parmesan

Add Chicken - 3 / Add Prawns - 4

7oz Beef Burger

Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips

Plant-based Burger (VE)

Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips

Chicken Supreme

Roasted with dauphinoise potatoes, Tenderstem broccoli and a mushroom and Madeira sauce

SIDES

Skinny Fries (VE)
3.5

Truffle and Parmesan Hand-cut Chips (V)
4

Dauphinoise Potatoes (V)
4

Rocket and
Parmesan Salad (V)
3

Seasonal Buttered
Vegetables (V)
3

Garlic Bread (V)
4
Add Cheese - £1

TWO COURSES FOR £20

AND HALF A BOTTLE OF WINE PER PERSON

(V) - Vegetarian, (VE) - Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity