



WINE WEDNESDAY MENU

STARTERS

Soup of the Day (V)

Served with warm sourdough

Fish Cakes

Cod and salmon fish cakes with creamed spinach and chive oil

Chicken Liver Pâté

Served with house chutney and sourdough bread

Belly Ribs

Slow-cooked with a bourbon glaze and chimichurri dressing

Hummus (V)

Topped with feta, tomato and harissa jam and warm pitta bread

MAINS

8oz Rib Eye Steak

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

£3 supplement

Pan-fried Salmon

Served with winter butternut squash salad and mint dressing

Linguine Pasta

Served with julienne courgettes, broccoli sauce and parmesan

Add Chicken - £3

7oz Beef Burger

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

Chicken Supreme

Roasted with lentils, mushrooms and broccoli and a cream cider sauce

SIDES

Skinny Fries (V)
3.5

Hand-cut Chips (V)
4

House Salad (V)
3

Gordal Olives (V)
4.5

Rocket and
Parmesan Salad (V)
3

Seasonal Buttered
Vegetables (V)
3

Creamy Mashed
Potato (V)
4

TWO COURSES FOR £20

AND HALF A BOTTLE OF WINE PER PERSON

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