



WINE WEDNESDAY

Every Wednesday, 5pm - 10pm
Two courses & a bottle of select wine
£34.95 per person

Please ask your host for this evening's wine selection and
feel free to take your wine home if you don't wish to finish it at the table

WINE WEDNESDAY

To Begin

HUMMUS

Classic Middle Eastern blend of chickpeas, tahini, garlic, and olive oil served with bread

KING PRAWNS

Spicy sautéed king prawns in a white wine tomato and garlic herb butter sauce with cherry tomatoes and chives

MOZZARELLA STICKS

Breaded mozzarella with chilli jam

GRILLED HALLOUMI

Drizzled with tangerine and honey, served with toasted bread

FALAFEL

Served on a bed of hummus

Main Course

SEAFOOD LINGUINE

Linguine pasta with king prawns, squid, mussels in white wine and tomato garlic sauce.

RIB EYE STEAK

Served with roasted bone marrow, grilled portobello mushroom, caramelised red onion, roasted vegetables, and hand-cut chips (+£5 Supplement)

CHICKEN A LA CRÈME

Grilled chicken breast with asparagus, spinach, cream, parmesan, and mashed potato.

SEA BASS

Sautéed Mixed Vegetables. Tomato shallot, mashed potatoes or chips.

VEGETARIAN/VEGAN SKEWERS

Marinated mushroom, courgette, aubergine, and peppers served with tomato sauce and baby potatoes

SPAGHETTI BOLOGNAISE

Spaghetti Pasta with beef bolognese cooked in rich tomato sauce and parmesan

LASAGNE

Layers of rich Bolognese sauce, creamy béchamel, melted mozzarella, baked perfection and served with a side of garlic bread and a house salad.

CHECK OUR DESSERT MENU (£8.50 EACH)