



## GRILL WEDNESDAYS & THURSDAYS

### STARTERS

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**GOATS CHEESE SALAD (VG) £10.50**  
GOATS' CHEESE MOUSSE, RAW PEAR, BEETROOT, RED ENDIVE, PUMPKIN SEEDS, LEMON (M, SUL)

**SOUP OF THE DAY (VG) £8.50**  
SERVED WITH FOCACCIA (G)

**BREAD BOARD £1.80 PER PERSON**  
HOMEMADE FOCACCIA, EVO AND BALSAMIC (G)

**MARINATED GORDAL OLIVES (VG) £6.25**  
SUN BLUSHED TOMATO, PICKLED CHILLIES

**CHARCUTERIE PLATTER £14.50**  
MARINATED GORDAL OLIVES, PICKLED CHILLI, SUN BLUSH TOMATO TAPENADE, FOCACCIA (G, SUL)

### MAINS

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**PICK TWO DISHES FOR £55.00 (SERVES 2 PEOPLE) :**  
**ALL SERVED WITH SUMMER STYLE SALAD, FRIES AND A BOTTLE OF HOUSE WINE:**

RIBEYE STEAK  
JERK CHICKEN THIGHS  
TURKISH STYLE LAMB KOFTAS  
CAJUN PRAWNS

**UPGRADE TO FILLET STEAKS (SERVES 2): £75.00**

**SHARING MIXED GRILL (SERVES 2) £85.00:**  
RIBEYE STEAK, LAMB KOFTAS, CHICKEN THIGHS, CAJUN PRAWNS, SUMMER SALAD, ONION RINGS, FRIES.

**UPGRADE YOUR WINE FOR AN EXTRA £6.00**

### EXTRA SIDES

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CHUNKY CHIPS OR SKINNY FRIES	£5
ONION RINGS (G, SUL)	£5
TENDERSTEM BROCCOLI WITH AGED PARMESAN (M)	£5

### SAUCES ALL £3.00

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PEPPERCORN SAUCE (M, F SUL)
BLACK GARLIC EMULSION (E)
BEARNAISE (M, E)
RED WINE JUS (SUL)

AVAILABLE WEDNESDAYS & THURSDAYS FROM MIDDAY

PRE-BOOKING IS ESSENTIAL

PLEASE LET A MEMBER OF STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS