

# EARLY EVENING MENU

AVAILABLE SUNDAY TO THURSDAY 6.00PM – 7.00PM  
TWO COURSE - £12.50 PER PERSON | THREE COURSE - £16.50 PER PERSON

## STARTERS

### HOMEMADE SOUP OF THE DAY

SERVED WITH GRANARY OR FRENCH BREAD.

### CHICKEN LIVER PATE

SERVED WITH TOASTED FRENCH BREAD AND RED ONION MARMALADE.

### BREADED CALAMARI RINGS

SERVED WITH A RED PEPPER AND SWEET CHILLI DIP.

### GNOCCHI PIEMONTAISE

LITTLE DUMPLINGS MADE WITH POTATO, SAUTEED WITH ONIONS, BACON AND MUSHROOMS. SERVED IN A CREAM AND HERB SAUCE, TOPPED WITH PARMESAN CHEESE.

## MAINS

### MEDITERRANEAN FARFALLE (v)

FARFALLE PASTA SERVED WITH SUN-DRIED TOMATOES, CHERRY TOMATOES, PEPPERS, CROUTONS, NUTS AND CHEESE.

### GRILLED SMOKED GAMMON STEAK

SERVED WITH A FRIED EGG AND CHIPS.

### SUPREME OF CHICKEN WITH MOZZARELLA AND SPINACH

A SUPREME OF CHICKEN STUFFED WITH MOZZARELLA CHEESE AND SPINACH, WRAPPED IN PANCETTA. SERVED WITH A WATERCRESS SAUCE AND WILD RICE.

### TRADITIONAL HOMEMADE STEAK & ALE PIE

TENDER PIECES OF BEEF COOKED WITH ONIONS IN A RICH SPECKLED HEN BEER GRAVY, TOPPED WITH SHORTCRUST PASTRY. SERVED WITH WHOLE GRAIN MUSTARD MASH AND VEGETABLES.

### CHICKEN JALFREZI

SERVED WITH PILAU RICE AND NAAN BREAD.

### OMELETTE AND CHIPS

FOUR EGG OMELETTE FILLED WITH YOUR CHOICE OF THE FOLLOWING: CHEESE, MUSHROOMS, HAM, TOMATO OR ONION. SERVED WITH CHIPS.

### SAUSAGE AND MASH

POWERS NEWMARKET SAUSAGES SERVED ON CHEESE MASH WITH ONION GRAVY.

### STUFFED PEPPERS (v)

PEPPERS STUFFED WITH COUSCOUS AND MEDITERRANEAN VEGETABLES. SERVED WITH A TOMATO AND PESTO SAUCE.

## DESSERTS

### STICKY TOFFEE AND PECAN PUDDING

AN INDIVIDUAL SPONGE PUDDING SERVED HOT WITH TOFFEE AND PECAN NUT SAUCE AND CREAMY CUSTARD.

### PROFITEROLES FILLED WITH COINTREAU CREAM

DELICIOUS PROFITEROLES FILLED WITH COINTREAU CREAM. SERVED WITH A WARM CHOCOLATE SAUCE.

### MANGO PANNA COTTA

SERVED WITH A COCONUT COOKIE.

### APPLE PIE

SERVED WITH HOT CREAMY CUSTARD.