



2 Courses for £15,95

3 Courses for £19,95

PRE APPETISERS

Bread selection (v)

Bread selection, balsamic vinegar and olive oil
(may contain nuts)

For 1: £3,95 Supplement

For 2: £6,95 Supplement

Cured meat platter

Selection of cured meats; accompanied by olive oil, balsamic vinegar, sun-blushed tomatoes, hummus and mixed olives

£6,95 Supplement

STARTER DISHES

Chef's choice soup of the day (v)

Homemade soup, served with warm crusty bread
(bread may contain nuts)

Halloumi salad (v)

Grilled halloumi, tomato, red onion and rocket, dressed with balsamic glaze

Mussels

Mussels in a white wine and garlic sauce, accompanied by a garlic bread

Duo of pate

Chicken liver pate and pork liver pate served with caramelised onions and rustic bread

MAIN DISHES

The Ainscow gnocchi (v)

Pan fried gnocchi with asparagus, spinach, sun blush tomatoes and parmesan cheese, finished with wild rocket

Chicken supreme

Chicken supreme, with a potato purée, leeks and rainbow carrots, finished with red wine jus

Fish pie

Pan fried cod and poached salmon pieces, leeks and peas in a white wine sauce, topped with buttered mash

GRILL

£7,95 Supplement

Our steaks are sourced from British Assured stock and is aged for 21 or over days, ensuring the best quality is delivered.

Sirloin 8oz/226gr

Served with homemade chips, flat mushroom, tomato, watercress salad and garlic butter.

SIDES

£2,50/each

Green beans (v)

House salad (v)

Hand cut chips (v)

Creamy mashed potato (v)

Dauphinoise potatoes (v)

Sweet potato wedges (v)

SAUCES

£2,50/each

Peppercorn

Diane

Blue cheese (v)

Charlie Stuart, made with Drambuie

Ambassador, made with Pernod

DESSERTS

Selection of ice cream and sorbet

Please ask your server for this week's selection

Hazelnut chocolate brownie (v) (cn)

Served with chocolate sauce and vanilla ice cream

Eton Mess (v)

Fresh raspberries and strawberries set on smashed meringue, drizzled with zesty coulis, cream and brandy

Sticky Toffee Pudding (v)

Served with toffee sauce and vanilla ice cream

*Please ask a member of staff for allergen information to our menu
V - Vegetarian CN - Contains nuts*