

S O F T L E Y S

TUESDAY TO SATURDAY LUNCH

2 COURSES £15

3 COURSES £18

Set Menu

TUESDAY TO FRIDAY DINNER

2 COURSES £17

3 COURSES £22

STARTERS

MUSHROOMS (v)
ciabatta crouton, button mushrooms,
red onion and garlic sauce.

SOUP
warm bread roll, salted butter.
(2 choices)

MELON (g)
melon and parma ham, rocket salad,
olive oil and balsamic syrup.

GOATS CHEESE (v)
deep fried breaded goats cheese,
beetroot chutney, honey dressing.

PATE (v)
stilton and walnut pate,
ciabatta wafers, red onion chutney.

FISHCAKE
salmon and chive fishcake,
tomato and basil coulis.

MAINS

BEEF (g)
braised beef, horseradish mash,
creamy cognac and peppercorn sauce.

LAMB (lunch time special)
roasted leg of lamb, red wine and rosemary gravy,
roast potatoes and apricot stuffing.

MUSHROOM WELLINGTON (v)
mushroom, stilton, red onion and spinach wellington,
balsamic reduction, dauphinoise potato.

HADDOCK +£3.50
beer battered haddock, thick cut chips,
petit pois and tartare sauce.

CHICKEN
char-grilled chicken caesar salad, gem lettuce,
marinated anchovies, croutons, caesar dressing.

LINGUINE
mussels, clams and prawns, creamy
garlic, chilli, tomato and vermouth sauce.

DESSERTS

PETIT POT AU CHOCOLAT (g)
chocolate pudding,
whipped cream, orange zest.

CREPES
folded crepes,
caramelised oranges and grand marnier sauce.

TREACLE TART
old english lemon and treacle short crust pastry tart
with hot custard or vanilla ice cream.

ETON MESS (g)
crushed meringue,
strawberries and vanilla cream.

ICE-CREAM
forest fruit | chocolate chip | cappuccino and amaretto
vanilla. (3 scoops)

SORBET
mango, | blackcurrant | lemon
(3 scoops)

HEAD CHEF: James Davis

(v) Denotes Vegetarian Dishes, (g) Denotes Gluten Free All Prices are inclusive of VAT