

# S O F T L E Y S

## SET MENU

TUESDAY TO SATURDAY LUNCH  
2 COURSES £22.50 | 3 COURSES £27.50

TUESDAY TO FRIDAY DINNER  
2 COURSES £25.50 | 3 COURSES £29.50

### STARTERS

**Fish cake (Starter or Main)**  
salmon and chive fishcake,  
spinach and beurre blanc sauce, parmesan crisp.

**Beetroot (v)**  
beetroot, goats cheese and rocket salad,  
crunchy walnuts and horseradish dressing,

**Mushrooms (v)**  
button mushrooms in a creamy garlic  
and red onion sauce on ciabatta crouton.

**Soup (v)**  
soup of the day,  
warm bread roll, salted butter.

**Melon (g)**  
wrapped in parma ham, rocket, olive oil  
and balsamic reduction.

**Pate (v)**  
stilton, cream and walnut pate,  
ciabatta wafers, red onion chutney.

### MAIN COURSES

**Sirloin Steak (g) +£3.50**  
6oz sirloin, hand cut chips, garlic butter,  
rocket and cherry tomato salad.

**Chicken (g)**  
roasted chicken breast wrapped in pancetta,  
red pepper coulis, basil pesto, roasted new potatoes.

**Roast Loin of pork**  
apple and sage stuffing, stock gravy,  
roast potatoes, apple sauce.

**Mushroom Wellington (v)**  
mushroom, stilton, spinach, red onion puff pastry  
wellington, dauphinoise potatoes. balsamic glaze.

**Softleys Shepherds Pie**  
slow braised beef and lamb mince,  
rosemary and red wine jus, cheddar mash.

**Sea Bass (g) +£3.50**  
sauce vierge, capers, lemon olive oil, basil and  
tomatoes, crushed new potatoes and chives.

**Penne Pasta (v)**  
olive and basil sauce with a basil pesto dressing  
and toasted garlic ciabatta bread.

### DESSERTS

**Chocolate Brownie**  
warm chocolate brownie,  
pistachio crumb, clotted cream ice cream.

**Crepes**  
folded crepes with oranges  
and grand marnier sauce.

**Treacle Tart**  
old english lemon and treacle short crust pastry tart  
with hot custard or vanilla ice cream.

**Pineapple (g) (vg)**  
rum spiced roasted pineapple,  
caramelised syrup, mango sorbet.

**Ice Creams**  
strawberries & cream | dark chocolate | vanilla pod  
mint chocolate chip (3 scoops)

**Tiramisu**  
Savoiardi sponge layered with Mascarpone  
custard, Coffee Liqueur and Dark Chocolate

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu. (g) Denotes Gluten Free (v) Denotes Vegetarian