

S O F T L E Y S

SET MENU

TUESDAY TO SATURDAY LUNCH

&

TUESDAY TO FRIDAY DINNER

2 COURSES £25.50 | 3 COURSES £29.50

add 125ml House Champagne +£8.00

add 500ml Carafe of House White or Red Wine +£15

Warm Baked Bread For 2,
Salted Butter.
£3.50

STARTERS

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.

Goats cheese (v)

deep fried breaded goats cheese, apple chutney,
beetroot and fresh apple, spiced honey dressing.

Melon (g)

wrapped in parma ham, rocket, olive oil
and balsamic reduction.

Pear Salad (g)(v)

stilton, walnut and poached pear salad,
whole grain mustard dressing.

Smoked Mackerel

potted with shallots, tomato and cheddar cheese
horseradish cream, melba toasts.

MAINS

Sirloin Steak (g) +£4.50

6oz sirloin, hand cut chips, garlic butter,
rocket and cherry tomato salad.

Sea Bass (g) +£4.50

sauce vierge, capers, lemon olive oil, basil and
tomatoes, crushed new potatoes and chives.

Rigatoni Ragu

slow cooked shredded braised beef ragu,
rich tomato red wine sauce,
topped with fresh parmesan and rocket.

add Garlic Ciabatta +£3.50

add House Salad +£4.50

Chicken and Leek Pie

tender chicken and sauteed leeks in a
rich creamy sauce with a puff pastry lid.

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.

DESSERTS

Chocolate Brownie

warm chocolate brownie,
hazelnuts, coffee 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)

malibu roasted pineapple,
caramelised syrup, lemon and lime sorbet.

Ice Creams

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

Tiramisu

Savoirdi 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