

S O F T L E Y S

SET MENU

Warm Baked Bread For 2, Salted Butter.
£3.50

2 COURSES £25,50 | 3 COURSES £29.50

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.

Deep Fried Goats cheese (v)
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 Pate
bound with chives, dill and lemon zest,
rocket salad, ciabatta croutons.

MAINS

Sirloin Steak (g) +£4.50
6oz sirloin, hand cut chips, garlic butter,
rocket and cherry tomato salad.

Roast of the Day
seasonal vegetables,
roast potatoes and stock gravy.

Linguine
pancetta and stilton linguine,
pan roasted shallots, garlic,
parsley and stilton cream sauce.

add Garlic Ciabatta +£3.50
add House Salad +£4.50

Beer Battered Haddock (g)
crushed petit pois, samphire,
tartare sauce, hand cut chips.

Chefs Homemade Pie of the Day
puff pastry encased fillings, stock jus,
with hand cut chips or buttered mash.

Wellington (v)
Mediterranean vegetable wellington,
romesco sauce, vine roasted tomatoes,
basil oil and balsamic, dauphinoise potato.

DESSERTS

Chocolate Brownie
warm chocolate brownie,
hazelnuts, coffee ice cream.

Crepes
folded crepes with oranges
and grand marnier sauce.

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

Old English Treacle Tart
short crust pastry tart with hot custard
or vanilla ice cream.

Malibu Roasted Pineapple (g) (vg)
caramelised syrup,
lemon and lime sorbet.

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

AVAILABLE

TUESDAY TO SATURDAY LUNCH

AND

TUESDAY TO FRIDAY DINNER

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