

THE Set Course Lunch



2 COURSES £17.95 / 3 COURSES £21.95

12:00-17:00 / MONDAY TO FRIDAY / EXCLUDES BANK HOLIDAYS

Starters

Duck & Orange Pate

Toasted Ciabatta

Cod & Prawn Fish cake

With a little bed of seasonal salad & Tartare Sauce

Brie Wedges w/ Cranberry Sauce

Mermaid Mushrooms

A delightful pot of Mushrooms & Bacon in a creamy sauce. Served with Toasted Ciabatta

Big Board of Sharing Nachos

(Ask for )

Enough for 2 to share / Counts as 2 starters

Proper Tortilla Chips topped with

Grated Mozzarella & Jalapeños.

Served With Guac, Salsa & Sour Cream

Loaded with... Grilled Chicken or

3 Bean Chilli topping for £4.50

Chef's Favourite, Soup

We cannot guarantee that our products do not contain traces of nuts or seeds. If you have any concerns about the presence of allergens in any dish, please ask a member of the team who will be happy to help. All food is prepared in a kitchen or environment where cross contamination may occur. Whilst every effort has been made to identify and remove any shell, please note that some fragments may remain. All fish dishes may contain bones.

Mains

Traditional Beef Bourguignon

Slow cooked Shallots & Mushrooms w/ a choice of potatoes

Faggots

Mash or Chips

Garden or Mushy Peas

Beer Battered Fish of the Day

Hand Cut Chips, Mushy Peas & Homemade Tartare

Spring Green

Risotto (Ask for)

with Garlic Bread.

Add Chicken £4.50

Chicken Supreme

Leek & Tarragon Sauce

w/ a choice of potatoes

Desserts

Lemon Drizzle Cake

Fresh Raspberries & Raspberry Coulis

Profiteroles

Toffee Sauce & Joe's Vanilla Ice Cream

Joe's Ice Cream

Chocolate, Raspberry or Toffee Sauce

A real Mumbles Treat

Black Forest Gateau

& a Scoop of Joes Ice Cream

Baileys Coffee Crème Brûlée

Sunday Roast

£16.95

Sunday from 12:00

Choose from:-

Hand Cut Beef

Pork or Lamb

Choice of Meats is subject to availability, dependent on what customers, before you, choose.

To guarantee your choice, please book the earlier seating.

Booking is highly recommended

 Vegan

 Gluten Free