

MONDAY OFFER

TWO COURSES ONLY £15.95

CHOOSE ANY* MAIN COURSE FROM THE A LA CARTE MENU
& EITHER A STARTER OR DESSERT

ADD A BOTTLE OF HOUSE RED OR WHITE WINE
FOR ONLY £5 PER BOTTLE

*225g RIBEYE STEAK ADD £2.50 / 200g FILLET STEAK ADD £3.50

WINE UPGRADES

UPGRADE YOUR £5 HOUSE WINE FOR AN EXTRA:

SAUVIGNON BLANC 'U', CENTRAL VALLEY, CHILE £2.50

Fresh & vibrant gooseberry aromas with citrus flavours

BOBAL ROSADO MV, UTIEL-REQUENA, SPAIN £2.50

Pear drops with a crisp strawberry finish

RIOJA ARCA DE NOÉ, RIOJA, SPAIN £2.50

Fruit driven, modern style unoaked Rioja

PINOT GRIGIO IL PALÙ, FRIULI GRAVE, ITALY £5

Friuli Grave is Italy's most prized region for Pinot Grigio

MALBEC 'KELTEHUE', MENDOZA, ARGENTINA £5

Rich on the nose with black & red berry fruit notes, smooth & silky finish

PROSECCO FRIZZANTE BOTTER, VENETO, ITALY £5

Fresh & gently sparkling, fruity & floral aroma with balanced acidity & body

