

MONDAY OFFER

TWO COURSES & BOTTLE OF HOUSE WINE EACH £19.95

**CHOOSE ANY MAIN COURSE* FROM THE A LA CARTE MENU,
ADD A STARTER OR A DESSERT & A BOTTLE OF HOUSE RED
OR WHITE WINE PER PERSON**

***9OZ RIBEYE STEAK ADD £2.50 / 7OZ FILLET STEAK ADD £3.50**

WINE UPGRADE

PROSECCO FRIZZANTE BOTTER, VENETO, ITALY £5

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

RIOJA ROYAL, RIOJA, SPAIN £2.50

Modern style fleshy fruit driven Rioja, with balanced fruit

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

MALBEC 'KELTEHUE', MENDOZA, ARGENTINA £5

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

PINOT GRIGIO IL PALÙ, FRIULI GRAVE, ITALY £5

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

RIPASSO VALPOLICELLA CLASSICO SUPERIORE, VENETO, ITALY £10

Elegant, complex aromas of ripe fruit