

## MONDAY OFFER

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### 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 £6 PER BOTTLE

\*9oz RIBEYE STEAK ADD £3.50 OR 8oz FILLET STEAK ADD £5

### WINE UPGRADES

UPGRADE YOUR £6 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

**CABERNET SAUVIGNON 'U', CENTRAL VALLEY, CHILE £2.50**

Brilliant & intense cherry colour with sweet red fruits & vanilla

**RIOJA ARCA DE NOÉ, RIOJA, SPAIN £3.50**

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

