

SET MENU

£29.95 PER PERSON • 3 COURSE MEAL
• CAN INCLUDE THE SUNDAY ROAST

Starters

SOUP OF THE DAY

Fresh home-made Soup

SALT & PEPPER CALAMARI

With Garlic and Chive Mayonnaise

HALLOUMI SKEWERS

With Sicilian Peppers braised on the grill,
served with a Pesto Dressing

CHICKEN WINGS

Cooked in a Honey Glaze with toasted
Sesame Seeds and Chilli Flakes

GARLIC KING PRAWNS (£3 supplement)

Oven-baked Prawns in a tomato-based Sauce with
Butter, Garlic, Chilli & Herbs, served with Ciabatta

Mains

GRILLED CHICKEN BREAST

Infused with Chimichurri Butter
and Lemon, served with sautéed
Potatoes and Grilled Mushrooms

PAN-FRIED

SEA BASS FILLET

Served on a bed of White Wine
Sauce served with Sautéed
Potatoes & Char-grilled Vegetables

RISOTTO PRIMAVERA (V)

A soft creamy Risotto
blended with Peas, Courgette,
Asparagus, Chive and Mint

FILLET STEAK 250G

(£5 supplement)

Lean and tender Beef with a
delicate flavour, served with your
choice of Fries and Coleslaw

HOME-MADE

FILLET BEEF BURGER

Prime Beef Burger, flame-grilled
and served in a Brioche Bun with
your choice of Fries and Coleslaw

Desserts

DELUXE OREO WAFFLE

Our signature Waffle served warm,
with a scoop of Ice Cream, OREO
biscuits and hot Chocolate Sauce

LEMON CHEESECAKE

Served with a scoop of
Ice Cream and a swirl
of Raspberry Coulis

WARM CHOCOLATE BROWNIE

Home-baked Brownie served
warm, with pouring Cream
and Chocolate Sauce

ICE CREAM

3 Scoops of Ice cream.
Choose from Vanilla,
Strawberry & Chocolate
or a BLEND of all three

ALLERGY INFORMATION:

If you require further information
on the allergen content of our dishes
please ask a member of staff and
they will be happy to help.

BLEND

BLENDBARGRILL.COM