

SENIORS MENU

For our slightly more mature customers to enjoy. (65 years and over)

**ONE COURSE 6.95 • TWO COURSES 8.50
THREE COURSES 9.95**

All day Monday-Friday · Saturday 12pm-4pm · Sunday 12.30pm-4pm

TO START

Let us tempt you with a sumptuous starter to get your tastebuds going

SOUP OF THE DAY

Artisan bread, salted butter

CHICKEN LIVER PÂTÉ

Beetroot chutney, melba toast

RED THAI FISHCAKES

Green beans, cucumber dip

CHILLI CHICKEN GOUJONS

Rose harissa yoghurt

PRAWN & CRAB COCKTAIL

Lemon mayonnaise, toasted sourdough

STEAK PIE

Your choice of potatoes, carrot and swede mash, garden peas

FISH AND CHIPS **Breaded/battered**

Garden peas, pickled onion, tartare sauce

MAC 'N' CHEESE (v)

Garlic ciabatta

MAIN COURSE

Parkville favourites that you know and love

CHEF'S CURRY OF THE DAY

Basmati rice and chunky chips

PUMPKIN RAVIOLI (v)

Toasted pine nuts, spinach, cream sauce, garlic ciabatta

BRAISED BEEF OLIVE

Creamed mashed potato, carrot and swede mash, onion gravy

HONEY GLAZED PORK BELLY

Your choice of potatoes, curly kale, grain mustard jus

ROAST LEG OF LAMB

Your choice of potatoes, rosemary and thyme stuffing, rich gravy

VICTORIA SPONGE

Vanilla custard

DESSERT

We hope you've left room for one of our decadent desserts

VANILLA ICE CREAM

Fresh fruit and your choice of sauce

WARM CHOCOLATE FONDANT TORTE

Coconut ice cream

APPLE PIE

Cinnamon cream

LEMON DRIZZLE CAKE

Double cream

Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.