

RUPA'S GASTRO

3 COURSES £60 FOR 2 PEOPLE

STARTERS & MAINS

MONDAY & THURSDAY

To start: Lebanese kibbeh a traditional heady mixture of lamb and wheat, topped with tangy tomatoes, feta and pinenuts.

To follow: Punchy Chicken Sharwama paired with a garlicky white wine and yoghurt drizzle. Served with either rice or cous cous & fine green beans topped with almonds

TUESDAY

To start: Chicken satay skewers with peanut sauce & cucumber ribbons

To follow: Indonesian beef rendang with sticky rice, stir fried vegetables and sambal

WEDNESDAY & FRIDAY

To start: Mahashi - Egyptian style peppers stuffed with chicken and rice and served with a minted dip - earthy & flavoursome

To follow: Pork with beans - tender and delicious, in a light white wine sauce. Served with herby pasta and buttered greens

STARTERS & MAINS

SATURDAY NIGHT SPICE

To start: Sri Lankan black pepper chicken legs with tomato & mint relish

To follow: Pork fillet with flavours from Goa with avial (a south indian mix of tangy vegetables) lemon rice and flatbreads

SUNDAY

To start: Crostini of the day - delicious and original

To follow: Succulent beef with caramelised onions served with local new potatoes (the field next door!) and a broad bean and spinach salad. Satisfying but easy to eat on our balmy summer evenings.

CHOICE OF DESSERTS

INDIVIDUAL BANOFFEE PIE

Must try!! served with a sprinkle of walnut dust

APPLE AND DATE CRUMBLE

Served with delicious maple and vanilla custard

GIANT CHOCOLATE BROWNIE

Served with coffee cream