Wine on a Wednesday @ Moules

Two courses and a bottle of wine per person for £17

Starters

Shredded duck and pea salad with crispy pancetta mixed leaves and Dijon dressing

Goat cheese and pesto bruschetta with sundried tomatoes and flame roasted red peppers

House soup of the day made fresh daily

Bellekens mince pork and beef meat balls with rich red wine and tomato sauce

Pan fried squid and chorizo salad with garlic croutons and balsamic reduction

Mains

Charred chicken breast wrapped in bacon served with colcannon mash wilted spinach and mushroom sauce

Bowl of fresh mussels steamed in paprika, white wine, tomato, garlic, olive oil, basil and new potatoes

Honey and sesame salmon salad with yoghurt and cucumber dressing

Butternut squash risotto with crème fraiche and cumin oil

Grilled rump steak with garlic butter green beans grilled tomato and chunky chips

Wines

Marques de Callado – Spain- Macabeo dry white

Marques de Callado – Spain – Tempranillo Red

Ardesia Pinot Grigio – Italy – soft Pink