





## OCTOBER

Supplements apply on a selection of dishes indicated by 



DINE IN STYLE			
 DRINK*	+	 3 COURSES*	+
		 £5 BET*	
		MON - THURS	FRI & SAT
		<b>£27</b>	<b>£33</b>
		MON - THURS	FRI & SAT
2 COURSES	£19	3 COURSES	£21
2 COURSES	£25	3 COURSES	£27

## STARTERS

Cream of mushroom soup, charred garlic ciabatta (RGF) (V)

Haddock and leek fishcake, softly poached egg,  
lime and lemon hollandaise

Classic Caesar salad, home smoked chicken, parmesan, anchovies (RGF)

 Napoleons classic prawn cocktail, brown bread and butter (RGF)


Exotic fruit board, passion fruit yogurt,  
roasted cashews, coconut (RVG) (GF)

Homemade onion bhajis, poppadum crisp, onion salad,  
mango and mint raita (V)



## MAINS

Poached chicken breast, stroganoff mushrooms, garlic scented gnocchi  
with spinach (RGF)

 Herb roasted lamb rack, champ potato croquette, pancetta and pea jus (RGF)

Pork loin cutlet, seasoned Yorkshire pudding, crackling,  
apple compote, sage and onion sauce (RGF)

Chargrilled sirloin steak, balsamic glazed root vegetables,  
horseradish mash, red wine sauce (GF)

Cajun spiced salmon escalope, sweet potato wedges, sweetcorn purée,  
coriander and lime salsa (GF)

Butternut squash and wild mushroom risotto cakes,  
lemon and chilli crème fraîche, basil pesto (V)

Moroccan spiced fennel, tomato and aubergine strudel,  
red pepper houmous, harissa dressed rocket (VG)

*All mains served with a selection of vegetables and potatoes*

(V) vegetarian (VG) vegan (GF) gluten free (RGF) Request gluten free alternative (RVG) Request vegan alternative

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.\*

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## GRILLS

8oz Sirloin steak

Chicken breast



10oz Ribeye steak

Escalope of Salmon



8oz Fillet steak

*Above grills served with hand cut chips, slowly roasted tomato and flat cap mushroom (RGF)*

We recommend the following sauces to complement your grill

Au poivre (GF)

£2

Cream & Prawn (GF) £2

Bearnaise (GF)

£2

Diane (GF)

£2

## BURGERS

Wagyu beef burger on a pretzel bun with smoked pancetta and jack cheese  
*Served with sweet potato fries, onion rings and relish*

Beetroot and quinoa burger on toasted sesame bun  
with barbeque pulled aubergine and cheese (VG)

*Served with roasted onion and pepper loaded sweet potato*

## SIDES

£2

Buttered mashed potato (V)(GF)

Dressed herb salad (V)(GF)

Homemade onion rings

Hand cut chips

## DESSERTS

Sticky toffee and orange pudding, stem ginger infused custard (V)

Warm treacle tart, pineapple compote, salted caramel ice cream (V)

Dark chocolate panna cotta, white chocolate sauce, flapjack

A selection of cheese with celery, fruit chutney and biscuits (RGF)

A selection of ice creams and sorbets (V)(RGF)

*Gluten free and vegan desserts available on request*

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