

SEPTEMBER - NOVEMBER DINNER MENU

MARINATED OLIVES (298KCAL SERVES 2) v GF	3
A SELECTION OF WARM BREADS WITH OLIVE OIL, HOUMOUS AND SUN BLUSH TOMATOES (841KCAL SERVES 4) v	3
A SELECTION OF WARM BREADS WITH BUTTER (652KCAL SERVES 4) V	2
LEEK AND POTATO SOUP CRUSTY CIABATTA (205KCAL) VG RGF	6
NAPOLEONS CLASSIC PRAWN COCKTAIL BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (380KCAL) RGF	8
GOAT'S CHEESE CRÈME BRÛLÉE RED ONION CHUTNEY, GOLDEN BEETROOT SALAD, SOURDOUGH TOAST (749KCAL) v rgf	8
LIGHTLY SPICED PORK AND NDUJA MEATBALLS RICH TOMATO SAUCE, LINGUINI PASTA, HERB OIL (669KCAL)	8
BUTTERNUT SQUASH AND WILD MUSHROOM RISOTTO GARLIC ROASTED COURGETTE RIBBONS, DRESSED ROCKET (508KCAL) GF RVG	7
KING PRAWN AND PEPPER SKEWER TIAN OF WATERMELON AND MANGO, PICKLED GINGER,	8

BOZ SIRLOIN STEAK (953KCAL)	19
100Z RIBEYE STEAK (902KCAL)	23
BOZ FILLET STEAK (844KCAL)	27
CHICKEN BREAST (763KCAL)	17
SALMON ESCALOPE (943KCAL) ALL GRILLS SERVED WITH TRIPLE COOKED CHIPS, GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS RGF	21
PEPPERCORN (76KCAL) GF	2
DIANE (70KCAL) gf	2

WAGYU BEEF BURGER PRETZEL BUN, SMOKED PANCETTA, JACK CHEESE, LETTUCE, TOMATO (1,568KCAL) SERVED WITH SWEET POTATO FRIES, ONION RINGS, DILL PICKLE AND RELISH PLANT BASED BURGER SMOKED APPLEWOOD CHEESE, TOMATO SALSA,

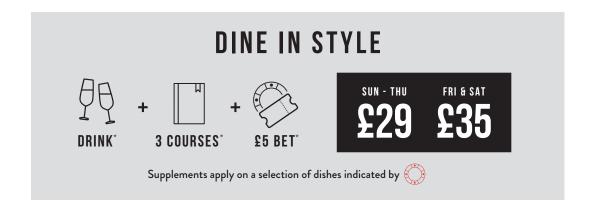
GUACAMOLE, LETTUCE, TOMATO
(1,002KCAL) VG
SERVED WITH HASSELBACK POTATOES, COLESLAW AND DILL PICKLE

CHARGRILLED SIRLOIN STEAK 19 CREAMY DAUPHINOISE POTATOES, MUSTARD ROASTED CELERIAC, RED WINE JUS (768KCAL) GF PAN ROASTED DUCK BREAST 21 ② SWEET POTATO FONDANT, BRAISED RED CABBAGE, CHERRY AND PORT REDUCTION (646KCAL) GF PANKO BREADED CHICKEN SUPREME **17** STIR-FRIED VEGETABLES, KATSU CURRY SAUCE, CORIANDER JASMINE RICE, SESAME CUCUMBER SALAD (908KCAL) BRAISED MOROCCAN STYLE LAMB SHANK 19 FRAGRANT APRICOT COUSCOUS. DUKKHA ROASTED BABY CARROTS. POMEGRANATE AND MINT YOGHURT (932KCAL) RGF PAUPIETTE OF PLAICE 18 SALMON AND DILL MOUSSE, SMOKED SALMON CREAMED GNOCCHI, CHARRED TENDER STEM BROCCOLI (758KCAL) RGF ROASTED MEDITERRANEAN VEGETABLE AND FETA 16 **CHEESE WELLINGTON** BLISTERED CHERRY TOMATOES, BASIL CREAM (916KCAL) v PLANT BASED ROOT VEGETABLE COTTAGE PIE 16 CAULIFLOWER CHEESE, CARROT AND FENNEL PURÉE, THYME GRAVY (839KCAL) vg ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

TRIPLE COOKED CHIPS	3 ③	TOSSED SALAD (64KCAL) V RVG GF MASHED POTATOES	3 ③
(307KCAL)		(263KCAL) v gf	
ONION RINGS (203KCAL)	3 ③	PARMESAN AND TRUFFLE FRIES (468KCAL)	4 4



GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST



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, INTOLERANCE OR COELIAC DISEASE BEFORE ORDERING. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

* TERMS AND CONDITIONS APPLY