

JANUARY - FEBRUARY DINNER MENU

MARINATED OLIVES (298KCAL SERVES 2) v GF	3
A SELECTION OF WARM BREADS WITH OLIVE OIL, HOUMOUS AND SUN BLUSH TOMATOES (838KCAL SERVES 4) V	3
A SELECTION OF WARM BREADS WITH BUTTER (647KCAL SERVES 4) V	2
CARROT AND CORIANDER SOUP HERB OIL, TOASTED BREAD (332KCAL) RVG RGF	6
NAPOLEONS CLASSIC PRAWN COCKTAIL BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (234KCAL) RGF	8
HAM HOCK AND PISTACHIO TERRINE PORK CROQUETTE, CELERIAC REMOULADE, SWEETCORN RELISH, CIABATTA CROUTES (528KCAL) RGF	9
SEARED SEABASS, CRAB AND POTATO CAKE BUTTERED KALE, VERMOUTH CREAM SAUCE (776KCAL) RGF	9
CRISPY TOFU STIR FRIED ORIENTAL VEGETABLES WITH VERMICELLI NOODLES, GLAZED PAK CHOI, FRAGRANT LEMONGRASS AND TERIYAKI DASHI	8

BOZ SIRLOIN STEAK 1953KCAL)	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 (205KCAL) GF	2
DIANE	2

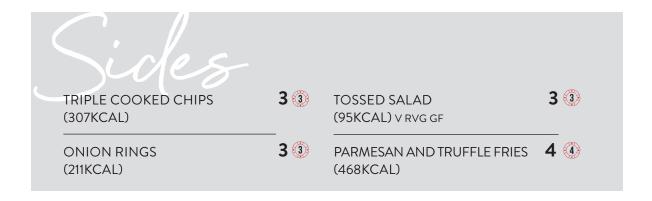
WAGYU BEEF BURGER PRETZEL BUN, SMOKED PANCETTA, JACK CHEESE, LETTUCE, TOMATO (1,367KCAL) SERVED WITH SWEET POTATO FRIES, ONION RINGS, DILL PICKLE AND RELISH PLANT BASED BURGER SMOKED APPLEWOOD CHEESE, TOMATO SALSA, GUACAMOLE, LETTUCE, TOMATO

SERVED WITH HASSELBACK POTATOES, COLESLAW AND DILL PICKLE

(1,002KCAL) vg

SLOWLY BRAISED BEEF BRISKET 19 POMME ANNA TERRINE, SWEDE PUREE, ROASTED PARSNIPS AND BEETROOT, CONFIT LEEKS, **RED WINE JUS** (772KCAL) GF **ROASTED CHICKEN SUPREME** 19 SAUTÉED MEDITERRANEAN VEGETABLES WITH PEARL COUS COUS, GREEN BEANS, BASIL PESTO AND PARMESAN SHAVINGS (601KCAL) RGF **LOIN OF HAKE BAKED IN PANCETTA** 19 GREEN PEA AND CHICKPEA HOUMOUS, HERITAGE CHERRY TOMATOES, SAUTÉED ASPARAGUS, FISH CRACKLING, GARLIC SCENTED PITA BREAD RGF (761KCAL) PAN ROASTED DUCK BREAST 21 ② CARROT AND HONEY PUREE, FONDANT POTATO, MINI PULLED DUCK AND PLUM PIE, PURPLE CARROTS, **CHERRY JUS** (623KCAL) RGF **PLANT BASED KOFTA** 16 PILAU RICE, MANGO CHUTNEY, MINTED TOMATO SALSA, COCONUT MILK EMULSION, CRISP TORTILLAS VG (1010KCAL)

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)





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.