



BACK TO THE 80S MENU FRIDAY 31ST MAY

Appetiser

TOMATO AND BASIL SOUP

CIABATTA CROUTE VG RGF

Starters

CHICKEN BON BONS

CEASER DRESSING, BABY GEM LETTUCE, PARMESAN SHAVINGS, PARSLEY EMULSION

DUO OF MELON AND EXOTIC FRUITS

COCONUT CREAM, PASSION FRUIT SYRUP, MANGO SORBET VG GF

Mains

SLOWLY COOKED PORK BELLY

CREAMY MASH, ROASTED CAULIFLOWER PUREE, ASPARAGUS,
GLAZED APPLES AND PAN JUICES GF

LEMON AND HERB BATTERED COD LOIN

TRIPLE COOKED CHIPS, CHIP SHOP CURRY AIOLI, CRUSHED PEAS, PICKLED ONION GEL

MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE

SUN BLUSH TOMATO, OLIVE AND ROCKET SALAD, GARLIC CROUTES V

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

STICKY TOFFEE PUDDING

BUTTERSCOTCH ICE CREAM, RUM SOAKED RAISINS, TOFFEE SAUCE V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY AND GRAPES RGF

DRINK* + 4 COURSES* + £5 BET* = **£40**

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 any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.* Terms and conditions apply