



ROD STEWART MENU FRIDAY 14TH JUNE

Appetiser

LEEK AND POTATO SOUP

CIABATTA CROUTE VG RGF

Starters

PRAWN AND POACHED SALMON COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER RGF

BUTTERNUT SQUASH AND GOATS CHEESE ARANCINI

BUTTERNUT SQUASH PUREE, GRILLED ASPARAGUS, SALSA VERDI

Mains

HERB ROASTED CHICKEN SUPREME

BAKED RATATOUILLE VEGETABLES, BASIL CREAMED GNOCCHI RGF

SLOWLY BRAISED BRISKET OF BEEF

CREAMY MASH, RED WINE, BABY ONION AND BUTTON MUSHROOM SAUCE,
YORKSHIRE PUDDING RGF

LENTIL AND SWEET POTATO COTTAGE PIE

BRAISED RED CABBAGE, BABY CARROTS, THYME GRAVY VG GF

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

CHOCOLATE AND CARAMEL TART

MORELLO CHERRY COMPOTE, WHITE CHOCOLATE 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