



AMERICAN DIVAS MENU FRIDAY 9TH AUGUST

Appetiser

LEEK AND POTATO SOUP

CIABATTA CROUTE VG RGF

Starters

SMOKED HADDOCK FISHCAKE

BALSAMIC ROASTED TOMATOES, SOFTLY POACHED EGG,
CHIVE HOLLANDAISE SAUCE

DUO OF MELON AND EXOTIC FRUITS

COCONUT CREAM, PASSION FRUIT SYRUP,
MANGO KULFI LOLLIPOP VG GF

Mains

SLOW COOKED BEEF BRISKET

SMOKED MASH, CHARRED SHALLOTS, BEEF FAT CARROTS,
MINI-YORKSHIRE PUDDING, PAN JUICES RGF

HERB ROASTED CHICKEN SUPREME

POTATO GNOCCHI, ROASTED ASPARAGUS, ROMESCO SAUCE,
SALSA VERDE GF

WILD MUSHROOM RISOTTO

GLAZED GOATS CHEESE, BLACK GARLIC DRESSING,
ITALIAN CHEESE CRISPS GF

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

LEMON CURD AND GINGER PUDDING

CRÈME ANGLAISE, CANDY FLOSS ICE CREAM V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, 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