



## TINA TURNER MENU FRIDAY 26TH JULY

### Appetiser

#### **TOMATO AND BASIL SOUP**

CIABATTA CROUTE VG RGF

### Starters

#### **WHIPPED CHICKEN AND DUCK LIVER PARFAIT**

BRIOCHE TOAST, CHORIZO CRUMB, CARAMELISED ORANGES,  
CHORIZO EMULSION RGF

#### **HARISSA SPICED BUTTERNUT SQUASH AND RED PEPPER RISOTTO CAKE**

BUTTERNUT SQUASH VELOUTÉ, PICKLED CARROTS,  
CUCUMBER POMEGRANATE SALAD

### Mains

#### **HERB ROASTED CHICKEN SUPREME**

CONFIT LEG AND TRUFFLE CROQUETTE, SWEETCORN PUREE,  
BABY LEEKS, CHICKEN BUTTER SAUCE RGF

#### **SEARED SEA BASS FILLET**

THAI SCENTED MUSSEL AND COCONUT BROTH, JASMINE RICE,  
SALT AND CHILLI TEMPURA TENDER STEM BROCCOLI RGF

#### **PLANT BASED MEATBALLS**

LINGUINI PASTA, ROASTED TUSCAN VEGETABLES, SUN BLUSH TOMATO,  
LEMON PANGRATTATO VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

### Desserts

#### **BURNT BASQUE VANILLA CHEESECAKE**

SUMMER BERRY COMPOTE, HONEY TUILLE V RGF

#### **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