

OCTOBER SET DINNER MENU

MONDAY - THURSDAY



Starters

ROASTED CARROT AND SWEET POTATO SOUP

WARM CRUSTY BREAD (342KCAL) RGF VG

MAC AND CHEESE FRITTER

SLOW COOKED BEEF SHIN RAGU, BASIL OIL, ROCKET (624KCAL)

CHIPOTLE SPICED MUSHROOM AND CAULIFLOWER CRISPY TACOS

WATERMELON, PICO DE GALLO SALSA, AVOCADO PUREE,
GREEN TAHINI SLAW (575KCAL) VG

Mains

CHARGRILLED 100Z RUMP STEAK

TRIPLE COOKED CHIPS, GRILLED TOMATO, FLAT CAP MUSHROOM,
ONION RINGS (922KCAL) RGF

SLOW BRAISED PORK RIBEYE

SOFT PARMESAN POLENTA WITH BROWN BUTTER AND SAGE,
CHORIZO AND BEAN CASSOULET, PORK SCRATCHINGS (1,002KCAL) RGF

PAUPIETTE OF PLAICE

SMOKED SALMON MOUSSE, LEEK MOSAIC, LEMON AND DILL CREAMED GNOCCHI
(904KCAL) RGF

MOROCCAN SPICED BUTTERNUT SQUASH, CHICKPEA AND PEPPER STRUDEL

SMOKED HARISSA HOUMOUS, ALMOND COUS COUS, APRICOT CHUTNEY
(867KCAL) VG

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

Desserts

DOUBLE CHOCOLATE CHIP BLONDIE

CARAMELISED WHITE CHOCOLATE GEL,
HONEYCOMB ICE CREAM (768KCAL) V

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS,
SPRINKLES (449KCAL) V RGF

2 COURSES

£18

3 COURSES

£22

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. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY