



TAYLOR SWIFT TRIBUTE MENU FRIDAY 28TH MARCH

Appetiser

LEEK AND POTATO SOUP

CIABATTA CROUTE VG RGF

Starters

TANDOORI ROASTED SALMON

CAULIFLOWER AND SPINACH BIRIYANI, MINT AND COCONUT RAITA, RED ONION AND CORIANDER SALAD

CREAMED GARLIC MUSHROOMS

GLAZED GOATS CHEESE, TOASTED SOUR DOUGH, ROCKET V RGF

Mains

SLOWLY COOKED PORK BELLY

CREAMED MASHED POTATO, HAM HOCK AND APPLE BON BON, CRACKLING, PAN JUICES RGF

HERB ROASTED SUPREME OF CHICKEN

DAUPHINOISE POTATOES, PARSNIP PUREE, ROASTED BABY CARROTS, THYME JUS GF

ROASTED MEDITERRANEAN VEGETABLE LASAGNE

GARLIC CROUTES, SUN BLUSH TOMATO AND OLIVE SALAD V

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

DOUBLE CHOCOLATE BROWNIE

SALTED CARAMEL SAUCE, HONEYCOMB ICE CREAM V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF



4 COURSES



DRINK*



£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