

FEBRUARY DINNER SET MENU MONDAY - THURSDAY



When dining on a package or promotion supplements apply on dishes indicated by



Starters

LEEK AND POTATO SOUP

WARM CRUSTY BREAD (344KCAL) RGF VG

SPICED LAMB KOFTA CAKES

HOMEMADE FLAT BREAD, BABA GANOUSH, PICKLED RED CABBAGE AND CARROT SALAD, POMEGRANATE TZATZIKI (448KCAL)

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (385KCAL) RGF

Mains

CHARGILLED 8OZ SIRLOIN STEAK

TRIPLE COOKED CHIPS, GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS (953KCAL) RGF

PAN FRIED DUCK BREAST

BUTTERNUT SQUASH AND SAGE RISOTTO, BUTTERED GREEN BEANS, BALSAMIC AND RASPBERRY REDUCTION (754KCAL) GF



ROASTED SALMON ESCALOPE

TOMATO LINGUINI, MUSSELS, KING PRAWNS, GARLIC, BASIL OIL (826KCAL) RGF

MUSHROOM, GUINNESS AND CARAMELISED ONION SUET PUDDING

ROOT VEGETABLE MASH, PARSNIP PUREE, GUINNESS GRAVY (863KCAL) VG

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

Desserts

PEAR AND ALMOND FRANGIPANE TART

HONEYCOMB ICE CREAM, CINNAMON CRÈME ANGLAISE (779KCAL) 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