

JANUARY DINNER SET MENU SUNDAY - WEDNESDAY



Starters

LEEK AND POTATO SOUP

WARM CRUSTY BREAD (344KCAL) RGF VG

YORKSHIRE FISHCAKE

PEA PUREE, CHIP SHOP CURRY AIOLI, PICKLED RED ONIONS, PEA SHOOTS (716KCAL)

DUO OF MELON AND CITRUS FRUITS

BLOOD ORANGE SORBET, LEMON GEL, ORANCELLO AND MINT SYRUP (258KCAL) GF VG

Mains

CHARGILLED 10OZ RUMP STEAK

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

ROASTED CHICKEN BALLOTINE

SAGE AND ONION STUFFING, PANCETTA, CHICKEN FAT FONDANT POTATOES,
MISO ROASTED BRUSSEL SPROUTS, YORKSHIRE PUDDING, PAN JUICES (947KCAL)

SEARED SEABASS FILLET

CAULIFLOWER AND SPINACH BIRIYANI, CURRIED MUSSEL AND COCONUT VELOUTÉ,
CORIANDER OIL (725KCAL) GF

BAKED AUBERGINE WITH ORZO PASTA

COURGETTES, PEPPERS, SUN BLUSH TOMATOES, FETA CHEESE,
PROVENÇALE SAUCE, LEMON AND GARLIC DRESSING (628KCAL) V RVG

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

Desserts

STICKY TOFFEE PUDDING

VANILLA POD ICE CREAM, TOFFEE SAUCE
(838KCAL) V

A SELECTION OF ICE CREAMS

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

2 COURSES

£20

3 COURSES

£24

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