

# FEBRUARY DINNER SET MENU SUNDAY - WEDNESDAY



## Starters

### WINTER ROOT VEGETABLE SOUP

HERB OIL, CRUSTY BREAD (278KCAL) RGF VG

### NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (236KCAL) RGF

### ROASTED PORK BELLY

MUSTARD SEED CRUSHED POTATOES, BUTTERED LEEKS, PARSNIP PUREE,  
CIDER CREAM SAUCE (729KCAL) GF

## Mains

### CHARGILLED 100Z RUMP STEAK

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

### SLOW BRAISED LAMB SHANK

TRUFFLE INFUSED POMME PUREE, HONEY CARROTS, BALSAMIC GLAZED SHALLOT,  
HERB PANRATTATO, LAMB JUS (937KCAL) RGF

### SALMON AND SEAFOOD LINGUINI

KING PRAWNS, MUSSELS, CHILLI AND GARLIC BUTTER SAUCE (979KCAL) RGF

### PAPPARDELLE PASTA GENEVESE

SAUTÉED MEDITERRANEAN VEGETABLES, BASIL PESTO, ITALIAN CHEESE SHAVINGS,  
BAKED CIABATTA BREAD WITH BLACK GARLIC (806KCAL) V RVG

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

## Desserts

### WARM CHOCOLATE BROWNIE

DARK CHOCOLATE GANACHE, WHITE CHOCOLATE  
GEL, MORELLO CHERRY COMPOTE (1,081KCAL)

### A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS,  
SPRINKLES (607KCAL) 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