JANUARY DINNER SET MENU SUNDAY - WEDNESDAY



VINTER ROOT VEGETABLE SOUP HERB OIL, CRUSTY BREAD (278KCAL) RGF VG

POACHED SMOKED HADDOCK

WILTED GREENS, PROSECCO AND CHIVE BEURRE BLANC, SOFTLY POACHED EGG (622KCAL) GF

WILD MUSHROOM RISOTTO

GLAZED GOATS CHEESE, MUSHROOM PUREE, TOASTED PINE KERNELS (363KCAL) VRVG

CHARGRILLED 80Z SIRLOIN STEAK TRIPLE COOKED CHIPS, GRILLED TOMATO, FLATCAP MUSHROOM,

ONION RINGS (953KCAL) RGF

BUTTER BASTED CHICKEN SUPREME

CRISPY POLENTA, SAUTEED BRUSSEL SPROUTS AND PANCETTA, SEARED CHERRY TOMATOES, ROMESCO SAUCE (961KCAL) RGF

HARISSA SPICED SEABASS

CHORIZO AND LENTIL CASSOULET, PEPPER AND OLIVE TAPENADE, RED PEPPER AND CHILLI GLAZE (451KCAL) GF

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)

STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE, HONEYCOMB ICE CREAM, CARAMELISED BANANA PUREE, HONEY TUILLE (939KCAL) v

A SELECTION OF ICE CREAMS SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS. SPRINKLES (607KCAL) V RGF



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