



80S NIGHT MENU FRIDAY 31ST JANUARY

Appetiser

LEEK AND POTATO SOUP

CIABATTA CROUTE VG RGF

Starters

YORKSHIRE FISHCAKE

PEA PUREE, CHIP SHOP CURRY AIOLI,
PICKLED RED ONIONS, PEA SHOOTS

DUO OF MELON AND CITRUS FRUITS

BLOOD ORANGE SORBET, LEMON GEL,
ORANCELLO AND MINT SYRUP GF VG

Mains

SLOW BRAISED SHANK OF LAMB

CLOTTED CREAM MASH, HONEY ROASTED ROOT VEGETABLES,
RED WINE SAUCE GF

ROASTED CHICKEN SUPREME

SAGE AND ONION STUFFING, FONDANT POTATOES,
MISO ROASTED BRUSSEL SPROUTS, YORKSHIRE PUDDING, PAN JUICES RGF

BAKED AUBERGINE WITH ORZO PASTA

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

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

PEAR AND ALMOND FRANGIPANE TART

HONEYCOMB ICE CREAM, CINNAMON CRÈME ANGLAISE 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