



GREASE VS DIRTY DANCING MENU FRIDAY 28TH FEBRUARY

Appetiser

ROASTED CARROT AND BUTTERNUT SQUASH SOUP

CIABATTA CROUTE VG RGF

Starters

CHICKEN AND HAM HOCK TERRINE

GOLDEN BEETROOT PICCALILLI, APPLE PUREE, SOURDOUGH TOAST RGF

SUN BLUSH TOMATO, RED PEPPER AND MOZZARELLA ARANCINI

PROVENÇALE SAUCE, ROCKET, BASIL OIL

Mains

SLOW BRAISED BRISKET OF BEEF

CORNED BEEF HASH, ROASTED ROOT VEGETABLES, YORKSHIRE PUDDING,
RED WINE SAUCE RGF

SEARED SEABASS FILLET

CAULIFLOWER AND SPINACH BIRIYANI,
CURRIED MUSSEL AND COCONUT VELOUTÉ, CORIANDER OIL GF

MUSHROOM, GUINNESS AND CARAMELISED ONION SUET PUDDING

CREAMY MASH, PARSNIP PUREE, GUINNESS GRAVY VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

LEMON CURD CHEESECAKE

CHERRY COMPOTE, CHERRY SHERBET 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