



## BEER VS WINE TASTING DINNER MENU THURSDAY 19TH JUNE

### Appetiser

#### LIGHTLY SPICED PARSNIP SOUP

CORIANDER OIL, HOME MADE NAAN BREAD VG RGF

### Starters

#### HAM HOCK TERRINE

GOAT'S CHEESE BON BON, GOLDEN BEETROOT PICCALILLI,  
SOUR DOUGH TOAST RGF

### Mains

#### BUTTER ROASTED CHICKEN SUPREME

TRUFFLE SCENTED DAUPHINOISE POTATOES,  
BUTTERNUT SQUASH PUREE, MUSTARD ROASTED CELERIAC,  
CHICKEN JUS RGF

#### ROOT VEGETABLE AND PEARL BARLEY HOTPOT

BRAISED RED CABBAGE AND APPLES, CARAMELISED ONION JUS VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

### Desserts

#### STEAMED MALTED CHOCOLATE PUDDING

WHIPPED WHITE CHOCOLATE GANACHE, VANILLA CRÈME ANGLAISE V



4 COURSES



DRINK\*  
TO MATCH  
EACH COURSE



£5 BET\*

£30

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