APRIL DINNER SET MENU SUNDAY - WEDNESDAY



CREAM OF MUSHROOM SOUP

TARRAGON OIL, WARM CRUSTY BREAD (326KCAL) RGF VG

CONFIT DUCK LEG BON BONS

PLUM SAUCE, PICKLED BLACKBERRIES, CARROT AND STAR ANISE PUREÉ (501KCAL)

ROASTED TOMATO AND RED ONION GALETTE

GARLIC SEARED COURGETTE RIBBONS, SUNDRIED TOMATO PESTO (749KCAL) VG

CHARGRILLED 10oz RUMP STEAK

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

ROASTED CHICKEN BREAST

WILD MUSHROOM RISOTTO, CARAMELISED ONION PUREÉ, CHARRED ASPARAGUS, TRUFFLE OIL DRESSING (807KCAL) GF

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

ROASTED SALMON ESCALOPE

TOMATO LINGUINI, MUSSELS, KING PRAWNS, GARLIC, BASIL (826KCAL) RGF

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

GREEN THAI VEGETABLE CURRY

CAULIFLOWER, AUBERGINE AND ORIENTAL VEGETABLES SCENTED WITH LEMON GRASS, COCONUT AND CORIANDER, FRAGRANT JASMINE RICE (623KCAL) VG GF

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

STEAMED MALTED CHOCOLATE

WHIPPED WHITE CHOCOLATE GANACHE, VANILLA CRÉME ANGLAISE (846KCAL) V

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (449KCAL) v RGF

£20
3COURSES
£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