

JUNE DINNER SET MENU SUNDAY - WEDNESDAY



Starters

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)

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

Mains

CHARGILLED 8oz SIRLOIN STEAK

TRIPLE COOKED CHIPS, GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS (953KCAL) RGF

GOCHUJANG GLAZED BELLY PORK

STIR FRIED NOODLES, PAK CHOI, MINI PORK SPRING ROLLS, SOY AND HONEY REDUCTION (1,055KCAL)

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)

Desserts

GLAZED LEMON AND RASPBERRY TART

RASPBERRY SORBET, MERINGUE SHARD (583KCAL) V

A SELECTION OF ICE CREAMS

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

2 COURSES

£20

3 COURSES

£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

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY