

MARCH DINNER SET MENU MONDAY - THURSDAY



Starters

LEEK AND POTATO SOUP

WARM CRUSTY BREAD (344KCAL) RGF VG

POTTED PORK BELLY RILLETTE

GOLDEN BEETROOT PICCALILI, BLACK PUDDING CRUMB, APPLE PUREÉ,
SOURDOUGH TOAST (714KCAL) RGF

YORKSHIRE FISHCAKE

PEA PUREE, CHIP SHOP CURRY AIOLI, PICKLED RED ONIONS, PEA SHOOTS (716KCAL)

Mains

BUTTER BASTED 10oz CHICKEN BREAST

TRIPLE COOKED CHIPS, GRILLED TOMATO, FLATCAP MUSHROOM
AND ONION RINGS (762KCAL) RGF

CHARGRILLED SIRLOIN STEAK

CORNED BEEF HASH, ROASTED ROOT VEGETABLES, RED WINE SAUCE (847KCAL) RGF

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

SEARED SEABASS FILLET

CAULIFLOWER AND SPINACH BIRIYANI, CURRIED MUSSEL AND COCONUT VELOUTÉ,
CORIANDER OIL (725KCAL) GF

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

BAKED AUBERGINE WITH ORZO PASTA

COURGETTES, PEPPERS, SUN BLUSH TOMATOES, FETA CHEESE,
PROVENÇALE SAUCE, LEMON AND GARLIC DRESSING (628KCAL) V RVG

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

Desserts

LEMON CURD CHEESECAKE

CHERRY COMPOTE, CHERRY SHERBET (617KCAL) V

A SELECTION OF ICE CREAMS

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

2 COURSES

£18

3 COURSES

£22

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