

MAY DINNER SET MENU SUNDAY - WEDNESDAY



Starters

CREAM OF MUSHROOM SOUP

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

TANDOORI BAKED SALMON

POPPADOM BASKET, INDIAN QUINOA AND MANGO SALAD, COCONUT AND MINT RAITA (591KCAL) RGF

MELON AND PROSCIUTTO HAM

WHIPPED GOATS' CHEESE, BEETROOT TUILE, BALSAMIC AND PORT WINE SYRUP, ROCKET (481KCAL)

Mains

BUTTER BASTED 10oz CHICKEN BREAST

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

SLOW BRAISED BRISKET OF BEEF

"BOURGUIGNON" GARNISH, CREAMED POTATOES, BEEF DRIPPING ROASTED CARROTS (992KCAL) RGF

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

CHARGRILLED SWORDFISH SUPREME

SAUTEED NEW POTATOES, SAMPHIRE, ROASTED CHERRY TOMATOES, LEMON AND HERB BUTTER (626KCAL) GF

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

ROOT VEGETABLE AND PEARL BARLEY HOTPOT

BRAISED RED CABBAGE AND APPLES, CARAMELISED ONION JUS (722KCAL) VG

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

Desserts

RHUBARB AND STEM GINGER CRÈME BRÛLÉE

HOMEMADE GINGERBREAD MEN COOKIES (1090KCAL) 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