



COCKTAIL DINNER MENU

FRIDAY 16TH MAY

Starter

ROASTED TOMATO, RED ONION AND GOATS' CHEESE GALETTE

SUNDRIED TOMATO PESTO, ROCKET v

PAIRED WITH PINA COLADA - A COCKTAIL MADE WITH RUM,
CREAM OF COCONUT, AND PINEAPPLE JUICE

Main

HERB ROASTED CHICKEN SUPREME

CREAMY LEEK MASHED POTATO, BUTTERED
ASPARAGUS, CHICKEN JUS GF

PAIRED WITH RASPBERRY MOJITO - SWEET & REFRESHING WITH LOTS OF RASPBERRY & MINT FLAVOURS,
GIVING A FRUITY TWIST TO THIS RUM CLASSIC

Desserts

BISCOFF CHEESECAKE

SALTED CARAMEL PEARLS, WHITE CHOCOLATE SAUCE v

PAIRED WITH BAILEYS ESPRESSO MARTINI - A TWIST ON THE ORIGINAL, IT'S THE IDEAL COCKTAIL FOR COFFEE LOVERS.
SLIGHTLY SWEET & CREAMY, BUT FULL OF DEEP COFFEE FLAVOUR

VEGETARIAN OR VEGAN OPTIONS AVAILABLE ON REQUEST



3 COURSES



3 COCKTAILS*



£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