



COCKTAIL DINNER MENU FRIDAY 16TH MAY

Starter

**ROASTED TOMATO, RED ONION
AND GOATS' CHEESE GALETTE**
SUNDRIED TOMATO PESTO, ROCKET v

Main

HERB ROASTED CHICKEN SUPREME
CREAMY LEEK MASHED POTATO, BUTTERED
ASPARAGUS, CHICKEN JUS GF

SERVED WITH A SELECTION OF VEGETABLES

Desserts

BISCOFF CHEESECAKE
SALTED CARAMEL PEARLS, WHITE CHOCOLATE SAUCE v

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