

MAY DINNER SET MENU MONDAY - THURSDAY



Starters

SPICED SWEET POTATO AND RED PEPPER SOUP

CHILLI OIL, CRUSTY BREAD (387KCAL) VG RGF

SEARED SEABASS

MINI CRAB CAKE, WILTED GREENS, VERMOUTH SAUCE (747KCAL) RGF

GRILLED HALLOUMI "SUPER FOOD" SALAD

ROASTED BEETROOT, EDAMAME BEANS, QUINOA, MIXED LEAF, MUSTARD SEED DRESSING, CANDIED WALNUTS (584KCAL) RVG V

Mains

CHARGRILLED 10oz RUMP STEAK

TRIPLE COOKED CHIPS, GRILLED TOMATO, FLATCAP MUSHROOM AND ONION RINGS (922KCAL) RGF

CHICKEN SUPREME

CRISPY POTATO GNOCCHI, BUTTERED WILD MUSHROOMS, TARRAGON CREAM (930KCAL)

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

SALMON AND SEAFOOD LINGUINI

KING PRAWNS, MUSSELS, CHILLI AND GARLIC BUTTER SAUCE (979KCAL)

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

CHERRY TOMATO, COURGETTE AND SPINACH TART

TOMATO RAGU, ROCKET AND ITALIAN CHEESE SALAD, HERB DRESSING (697KCAL) V RVG

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

Desserts

WARM CARROT CAKE

MASCARPONE FROSTING, ORANGE SORBET, COINTREAU SCENTED CRÈME ANGLAISE (1215KCAL) V

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (607KCAL) 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