



## FRANK & DEAN TRIBUTE MENU FRIDAY 5TH SEPTEMBER

### Appetiser

#### PEA AND MINT SOUP

SOURDOUGH CROUTE RGF VG

### Starters

#### OVEN BAKED ITALIAN STYLE MEATBALLS

TOMATO AND BASIL RAGU, LINGUINI PASTA, DRESSED ROCKET

#### WATERMELON AND GRILLED HALLOUMI SALAD

AVOCADO PUREE, SWEET CHILLI AND LIME DRESSING,  
CANDIED SUNFLOWER SEEDS V GF

### Mains

#### SLOW COOKED BELLY PORK

APPLE AND SAGE MASH, HONEY ROASTED ROOT VEGETABLES,  
PORT WINE JUS, CRACKLING GF

#### BUTTER BASTED CHICKEN SUPREME

WILD MUSHROOM AND SPINACH RISOTTO, BUTTER NUT SQUASH,  
TRUFFLE OIL DRESSING GF

#### MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE

SUN BLUSH TOMATO AND OLIVE SALAD, PESTO BAKED CIABATTA V

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

### Desserts

#### STEAMED DOUBLE CHOCOLATE PUDDING

AMARETTI AND CHERRY ICE CREAM, VANILLA CRÈME ANGLAISE V

#### A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF



4 COURSES



DRINK\*



£5 BET\*

£40

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