

ROBBIE WILLIAMS TRIBUTE MENU FRIDAY 14TH NOVEMBER

PEA AND HAM SOUP

SOURDOUGH CROUTE RGF

FRAGRANT THAI SPICED FISHCAKES

KIMCHI SLAW, SESAME AND MISO DRESSING

FETA CHEESE AND SUN BLUSH TOMATO TART

OLIVE AND ROCKET SALAD, HOT HONEY DRESSING V

SLOW BRAISED BRISKET OF BEEF

PARSNIP AND POTATO PUREE, CARROTS, BABY ONIONS, TURNIPS, PEAS, MINI HERB DUMPLINGS, BRAISING JUICES RGF

HERB ROASTED CHICKEN SUPREME

RED PEPPER AND CHORIZO ORZOTTO, ROASTED BUTTER NUT SQUASH, BASIL PESTO

ROASTED VEGETABLE, LENTIL AND GOATS CHEESE MOUSSAKA

LEMON AND OREGANO ROASTED POTATOES, GREEN SALAD V

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

STICKY TOFFEE "BISCOFF" PUDDING

VANILLA POD ICE CREAM, TOFFEE SAUCE V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY AND GRAPES RGF

4 COURSES DRINK* £5 BET*

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.