AUGUST DINNER SET MENU SUNDAY - THURSDAY



When dining on a package or promotion supplements apply on dishes indicated by (\mathfrak{t})



TOMATO AND CELERY SOUP

HERB OIL, WARM BREAD (272KCAL) VG RGF

ROASTED BEEF RUMP

POTATO PAVE, CAULIFLOWER PUREE, MINI YORKSHIRE PUDDING, ROASTED CAULIFLOWER, BEEF JUS (502KCAL) RGF

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (236KCAL) RGF



TTER BASTED CHICKEN SUPREME

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

ROASTED LAMB RUMP

HOMEMADE GNOCCHI, CARAMELISED ONION PUREE, SAUTÉ WILD MUSHROOM, BRAISED KOHLRABI, PAN JUICES (889KCAL)

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)

PLANT BASED CHIPOTLE TACOS

RED PEPPER GAZPACHO, SPICED TOMATO COULIS, CRISP BABY GEM AND ROASTED CORN SALAD (478KCAL) vg

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



GINGERBREAD BITES (723KCAL) V RGF

A SELECTION OF ICE CREAMS

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



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