

OCTOBER DINNER SET MENU

MONDAY - THURSDAY



Starters

ROASTED ROOT VEGETABLE SOUP

WARM BAKED BREAD (366KCAL) RGF VG

BAKED MAC AND CHEESE

SLOW COOKED BEEF SHIN RAGU,
SOURDOUGH AND BONE MARROW CRUMB (889KCAL)

SCORCHED MACKEREL

BEETROOT RELISH, PICKLED CUCUMBER, RADISH,
CUCUMBER CAVIAR, CARAMELISED APPLE PUREE (410KCAL) GF

Mains

CHARGRILLED 100Z RUMP STEAK

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

BUTTER ROASTED CHICKEN SUPREME

CHICKEN CROQUETTE, CRISPY POTATO PAVE,
CARAMELISED CAULIFLOWER PUREE, BEARNAISE SAUCE (784KCAL) RGF
SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

COCONUT AND LIME POACHED COD

STICKY CORIANDER RICE, PAK CHOI, ROASTED CORN,
SESAME PRAWN TOAST (671KCAL) RGF
SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

WILD MUSHROOM, KALE AND SWEET POTATO WELLINGTON

FONDANT CARROTS, CELERIAC PUREE, RED WINE AND THYME JUS (814KCAL) VG
SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

Desserts

BLACK FOREST CHOCOLATE DELICE

CHERRY COMPOTE, TOASTED NUT CRUMBLE
(763KCAL) V

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS,
SPRINKLES (467KCAL) V RGF

2 COURSES

£18

3 COURSES

£22

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