

NOVEMBER DINNER SET MENU

MONDAY - THURSDAY



Starters

ROASTED ROOT VEGETABLE SOUP

WARM BAKED BREAD (366KCAL) RGF VG

KOREAN STYLE BUTTER MILK FRIED CHICKEN

KIMCHI SLAW, TOASTED SESAME AND MISO DRESSING (735KCAL)

PLANT BASED KOFTA SKEWER

HOMEMADE FLAT BREAD, TABBOULEH SALAD, PICKLED RED CABBAGE, TZATZIKI SAUCE, POMEGRANATE (781KCAL) VG

Mains

CHARGRILLED 8OZ SIRLOIN STEAK

TRIPLE COOKED CHIPS, GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS (953KCAL) RGF

TIKKA MARINATED DUCK BREAST

DUCK LEG ALOO TIKKI, SPICED CREAMED CABBAGE, BUTTER MASALA SAUCE, MANGO SYRUP (767KCAL) GF

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

SALMON ESCALOPE

TOMATO LINGUINI, MUSSELS, KING PRAWNS, GARLIC, BASIL (826KCAL) RGF

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

ROASTED VEGETABLE, LENTIL AND GOATS CHEESE MOUSSAKA

LEMON AND OREGANO ROASTED POTATOES, GREEN SALAD (726KCAL) V

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

Desserts

STICKY TOFFEE "BISCOFF" PUDDING

VANILLA POD ICE CREAM, TOFFEE SAUCE (790KCAL) 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