



COYOTE UGLY MENU FRIDAY 10TH APRIL

Appetiser

CHICKEN AND LEEK SOUP

WARM BAKED CIABATTA RGF

Starters

SUNDRIED TOMATO AND GOATS' CHEESE ARANCINI

RUSTIC TOMATO SAUCE, BASIL PESTO

CREAMED GARLIC CHESTNUT MUSHROOMS

TOASTED RYE BREAD, BALSAMIC DRESSED ROCKET V RGF

Mains

ROASTED CHICKEN SUPREME

DAUPHINOISE POTATOES, TRUFFLED CARROT PUREE,
CHARRED ASPARAGUS, RED WINE JUS RGF

GRILLED SALMON SUPREME

COCONUT STICKY RICE, MISO AND ORIENTAL VEGETABLE BROTH,
MINI PRAWN TOAST

PLANT BASED ROOT VEGETABLE COTTAGE PIE

CAULIFLOWER CHEESE GRATIN, RED WINE JUS RGF VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

BISCOFF STICKY TOFFEE PUDDING

TOFFEE SAUCE, VANILLA POD ICE CREAM V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF



4 COURSES



DRINK*



£5 BET*

£45

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