



PSYCHIC NIGHT MENU

THURSDAY 16TH APRIL

Main

HERB ROASTED CHICKEN SUPREME

CREAMY LEEK MASH, ROASTED ASPARAGUS, RED WINE SAUCE GF

SERVED WITH A SELECTION OF VEGETABLES.

Dessert

TREACLE SPONGE PUDDING

VANILLA POD ICE CREAM, CRÈME ANGLAISE V



£30

2 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.

*TERMS AND CONDITIONS APPLY