



SOUL REVIEW BY GEE BELLO MENU FRIDAY 26TH JUNE

A P P E T I S E R

PEA AND HAM SOUP

WARM BAKED CIABATTA RGF

S T A R T E R S

THAI SPICED FISHCAKES

MANGO AND CORIANDER SLAW, TOASTED PEANUT AND COCONUT DRESSING

TOMATO AND MOZZARELLA GALETTE

TRUFFLED BUTTERNUT SQUASH PUREE, DRESSED ROCKET v

M A I N S

HERB ROASTED CHICKEN SUPREME

PARMENTIER POTATOES, BUTTERED SPINACH, GARLIC AND CHESTNUT MUSHROOM CREAM SAUCE GF

ROASTED RUMP OF LAMB

PESTO CRUSHED NEW POTATOES, ROASTED MEDITERRANEAN VEGETABLES, RED WINE AND TOMATO REDUCTION GF

PLANT BASED ROOT VEGETABLE COTTAGE PIE

CAULIFLOWER CHEESE GRATIN, RED WINE JUS RGF VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.





D E S S E R T S

CHOCOLATE AND CARAMEL TART

BANANA AND BUTTERSCOTCH ICE CREAM, CHOCOLATE SAUCE v

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF

			
4 COURSES	DRINK*	£5 BET*	

v VEGETARIAN vg VEGAN gf GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
RVG REQUEST VEGAN ALTERNATIVE rv REQUEST VEGETARIAN

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