



ELVIS MENU FRIDAY 28TH AUGUST

A P P E T I S E R

TOMATO AND BASIL SOUP

CIABATTA CROUTE VG RGF

S T A R T E R S

CHICKEN AND DUCK LIVER PARFAIT

PLUM AND APPLE CHUTNEY, BRIOCHE TOAST RGF

GARLIC MUSHROOM AND GLAZED GOATS CHEESE TART

ROCKET AND BALSAMIC DRESSING v

M A I N S

SLOW COOKED BRISKET OF BEEF

BUTTERED MASHED POTATOES, BOURGUIGNONNE GARNISH,
YORKSHIRE PUDDING, RED WINE SAUCE RGF

HERB CRUSTED COD LOIN

CRUSHED NEW POTATOES, PRAWN, PEA AND DILL VELOUTÉ RGF

KOREAN STYLE AUBERGINE SCHNITZEL

CREAMY GOCHUJANG INFUSED UDON NOODLES,
STIR FRIED BABY PAK CHOI, PICKLED CUCUMBER AND KIMCHI SALAD v

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.


D E S S E R T S

STEAMED MALTED CHOCOLATE SPONGE

CRÈME ANGLAISE, AMARETTI AND CHERRY ICE CREAM 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