

DINE 'IN STYLE' MENU

2 course 19 | 3 course 24

STARTERS

GOATS CHEESE & RED ONION TART

Rocket Salad (v)

FISHCAKE BITES

Tartare Sauce

HAM HOCK TERRINE

Spiced Pineapple Relish (gfa)

VEGAN SPRING ROLL

Asian Slaw (vgn)

MAINS

PAN ROASTED CHICKEN SUPREME

Dauphinoise Potato, Tender Stem Broccoli, Pink Peppercorn Jus (gf)

SLOW BRAISED LAMB SHANK

*Creamy Mash, Baby Carrots, Buttered Greens,
Red Wine & Rosemary Jus (+ £2.50 supplement) (gf)*

HAKE & TIGER PRAWN THAI FISH CURRY

Coconut Rice, Prawn Crackers (gf)

WILD MUSHROOM, SPINACH & BUTTERNUT SQUASH PARCEL

Lyonnais Potato, Rainbow Chard (vgn)

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce, Cream (v)

TRIPLE CHOCOLATE BROWNIE

Chocolate Sauce, Cream (v, gf)

APPLE & SULTANA CRUMBLE

Vanilla Custard (v)

VEGAN APPLE & SULTANA CRUMBLE

Coconut Cream Custard (vgn)