DINE · DANCE · DREAM

27th January – 2nd February WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V GF 4.50 sweet chilli, barbecue sauce, stem ginger Dipping Breads & Oils $\lor 4.95$

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Cream of Mushroom Soup V GF

herb croutons GF without croutons

Moroccan Spiced Cauliflower Fritters V VE GF

chickpea houmous, mint & cucumber raita, carrot ribbons & chilli oil

Chicken Ceasar Salad GF without croutons

bacon lardons, gem lettuce, parmesan shavings, caesar dressing, croutons

Cod, Crab & Chilli Fishcake

sweet chilli fish sauce dip, coriander, lime, prawn crackers

MAIN COURSE

Duo of Beef

cottage pie topped with creamy mash, mature cheddar & rosemary, beef & guinness sausages, carrot puree & onion gravy

Coq au Vin GF

chicken thighs sauteed in garlic & thyme, rich forestiere sauce, parmentier potatoes, fine green beans

Woodland Mushroom & Red Onion Tart Tartin V

maderia jus, parmentier potatoes, fine green beans

Spicy Red Thai Vegetable Curry V VE GF

fragrant rice timbale

Grilled Swordfish Steak GF

ratatouille, potato dauphinoise, basil oil

DESSERT

Crème Brulee V GF

hazelnut praline biscuit

Fig & Date Sticky Toffee Pudding V GF

toffee sauce, vanilla ice cream

Apple & Cinnamon Crumble V GF

vanilla custard VE option available

Cheese Plate (£3.75 supplement)

grapes, biscuit selection, house chutney

GF biscuits available

COFFEE

Fresh Filter & chocolate mint 2.95