

Saturday 3rd June

RAVE ON THE RISE OF ROCK & ROLL

TRIBUTE & ENTERTAINMENT NIGHTS

JUNE

- 7 Paul Higgs presents Shades of Mile
- 8 Kevin & Perry Go Large
Jongleurs on the Road
- 9 Made in Tennessee – The Soundtrack of
American Country
Ladies Bottomless Lunch with Tom Canning
- 10 Stayin Alive as the Bee Gees
Lost in Music
- 11 Southern Independent Sunday Lunch with
Fred Dinenage
Becky Hill Live – tribute to Becky Hill
The Dubliners Legends Experience
Southampton University Jazz Orchestra
- 13 G4 Live
- 14 With the Beatles
- 15 Soul Sisters
- 16 Badness as Madness
- 17 Boy Gorgeous as Boy George afternoon session
80s Mania
- 18 Legend as Bob Marley and Buzz D'Angelo as
James Brown afternoon session
PP Arnold
- 21 Jazz Charity Night – Count Basie in the 30's &
50's – The Pete Long Orchestra
- 22 The Kings of Swing with Liam White live in
Moldy Fig
Climax Blues Band
- 23 Live Jazz in Moldy Fig with Paul Francis Trio
60's Hit Makers
- 24 Summers Afternoon Party
The Rod Stewart Show with Cregan & Co
- 25 Fab 40's Garden Party
Eban Brown & his band – Ex lead singer of the
Stylistics
- 28 Gaz Hughes Trio
- 29 The Drifters
- 30 Neil Bryden
Princes of Motown
Ivan J live in The Fig

VEGETARIAN V / VEGAN VE / GLUTEN FREE GF

Meals that are marked **V VE GF** can be adapted. Please specify at the time of ordering. *Gluten free bread and crackers available on request

ALLERGENS

Please advise your server of any allergies or intolerances before you order. Allergen information is contained in our Allergen Menu, available on request, however whilst every care is taken, we cannot guarantee the total absence of allergens in our dishes

Menu

WHILE YOU WAIT

Bread Basket 3.00

Marinated Olives V GF 3.95

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 3.95

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Watercress Soup V GF

roquefort crouton GF & VE without crouton

Thai Spiced Fishcakes

chili dipping sauce, coriander & lime

Cajun Chicken, bacon tian GF

avocado & chipotle mayonnaise

Beetroot Falafels & Spicy Quinoa V VE

maple cumin dressing

MAIN COURSE

Tasting of Lamb

shepherd's pie, lamb, mint & pea sausage, lamb loin chop, peas, leeks, port & redcurrant jus
GF without sausage

Oven Roasted Chicken Supreme GF

herb parmentier potatoes, tenderstem broccoli, forestiere sauce

Sea Bass GF

cauliflower puree, herb roasted new potatoes, pink peppercorn & dill sauce

Mediterranean Vegetable & Tomato Tart V

cauliflower puree, herb roasted new potatoes

Spicy Keralan Vegetable Curry V VE GF

coriander rice timbale, tomato & onion salad

DESSERT

Gin & Rhubarb Jelly GF

chantilly cream, lavender biscuits

Apple & Toffee Crumble V GF

vanilla custard

Red Velvet Cheesecake V

chocolate sauce

Trio of Cheese

celery, grapes, biscuit selection, house chutney
GF biscuits available

COFFEE

Fresh Filter 1.00

Gratuities at your discretion. All gratuities received are passed directly to the staff