

MENU

WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V 4.50 sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.95 ciabatta, sourdough baguette, olive oil, balsamic

Appetizer

Truffled Potato Soup V GF chive crème fraiche VE without crème fraiche

Smoked Mackerel Salad GF orange, beetroot, watercress, horseradish dressing

Smashed Avocado V VE GF option available

sourdough toasts, pickled radish, cucumber, lime mayonnaise

Duck & Spring Onion Bon Bon hoisin sauce, cucumber sesame salad



Main Course

Oven Roasted Sage & Garlic Chicken Supreme GF

gratin potato, braised savoy cabbage with pancetta, masala wine sauce

Tandoori Spiced 3 Bone Lamb Rack GF

curry spiced crushed new potatoes, roasted cauliflower, madras gravy

Grilled Seabass GF

roasted new potatoes, pea puree, thermidor hollandaise

Potato Gnocchi V VE

arrabiatta sauce, truffle oil, rocket

Brie & Red Onion Tart V GF

gratin potato, fine green beans, mushroom & masala wine sauce

Dessert

Salted Caramel & Rum Chocolate Pot V crushed amaretti biscuit GF without biscuit

Raspberry & White Chocolate Blondie V GF

dried raspberries, clotted cream

Vegan Cheesecake V VE GF dark chocolate sauce, dried strawberries

Trio of cheese grapes & house chutney, biscuit selection





VEGETARIAN V VEGAN VE GLUTEN FREE GF

Meals that are marked V VE GF can be adapted. Please specify at the time of ordering

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



DINE • DANCE • DREAM

Three course dinner with Live entertainment

