

# FIXED PRICE DINNER MENU

For parties of 12 or more

Served Monday - Thursday 5 - 9pm, Friday & Saturday 5 - 9.30pm

'BEAT THE CLOCK' – between 5 & 7pm 2 Courses £19.95, 3 Courses £23.95

(Must be seated & ordered before 7pm)

After 7pm 2 courses £22.95, 3 courses £26.95 (from this fixed menu)

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.

Please inform your waiter when ordering.

**WE HAVE A DEDICATED VEGAN MENU & GLUTEN FREE BREAD AVAILABLE, PLEASE ASK!**

If not ordering starters, please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order!

Marinated olives (VGD)	£3.50
Marinated olives, feta & sun blush tomatoes (VG)	£4.25
Balsamic vinegar & olive oil (VGD)	£1.95
Additional bread	£1.00

## TO START

Freshly made soup of the day (VG)

Poached salmon, prawns, avocado salsa, cherry tomato, baby gem (GD)

Roasted beetroot, caramelised onion & goats cheese tart, balsamic dressing (V)

Sautéed chorizo, tomato & rosemary sauce, toasted sour dough, melted mozzarella

Smoked haddock fishcake, spinach, caper hollandaise

## MAIN COURSE

Main courses served with fresh vegetables & roasted new potatoes  
Sirloin served with thick cut chips or French fries

Baked chicken breast, roasted baby onion, leek & tarragon sauce (G)

6oz Sirloin Steak, blue cheese sauce & dressed leaves (G)

Thai red vegetable curry, steamed coconut rice (VGD)

Grilled cod fillet, steamed greens, mussel & chive white wine sauce (G)

Kale, tomato, red onion & orzo stuffed pepper, smoked paprika sauce (V)

## DESSERT

Toffee apple crumble, custard (V)

White chocolate & MALTESERS\* cheesecake, vanilla ice cream (V)

Rice crispie cake, chocolate mousse, cherry sorbet, cherry & kirsch syrup

Caramelised vanilla crème brûlée, brandy snap (V, G without snap)

Selection of cheese with red onion confit & either sliced French baguette or biscuits

\*MALTESERS is a trade mark of the Mars Group of Companies This product is not made by, licensed or endorsed by the Mars Group of Companies  
We handle nuts in our kitchen & therefore cannot guarantee that all of our dishes are completely free from nuts  
We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

# Large Party Pre Order Form



Name of Booking

Name of Organiser

Date of Booking

Time

Tel. Number

Email

[illegible]

			Starters					Main Courses					Desserts				
If ordering the steak, please specify how you would like it cooking & whether you would like French Fries (FF) or Thick Cut chips (TC).			Soup of the day	Poached salmon & prawns	Goat's cheese tart	Sautéed chorizo	Haddock fishcake	6oz Sirloin Steak	Baked chicken breast	Thai vegetable curry	Grilled cod fillet	Stuffed pepper	Toffee apple crumble	MALTESERS Cheesecake	Chocolate mousse	Vanilla crème brûlée	Cheese & Biscuits
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