

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 always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request.

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 (Vegan GD)

Gravadlax salmon, crab & apple mayonnaise, asparagus (GD)

Lemon & herb breaded haddock goujons, dressed leaves and tartare sauce (D)

Mixed bean, tomato, rice, chick pea, coriander, sweet chilli dressing (Vegan GD)

Peppered goat's cheese, roasted peppers, basil, balsamic, ciabatta wafers (VG, without wafers)

Crispy beef, rice noodles, carrot, bean sprouts, teriyaki dressing (D)

MAIN COURSE

Main courses served with fresh vegetables & roasted new potatoes

Sirloin served with thick cut chips or French fries

Pan fried chicken breast, creamed greens, grain mustard sauce (G)

6oz Sirloin Steak, Diane sauce, dressed leaves (G)

Goan seafood curry, steamed basmati rice (GD)

Roasted vegetable & mozzarella filo parcel, pesto cream sauce (V)

Steamed plaice, soy, sesame, ginger & watercress, miso broth (GD)

Courgette, spinach & oregano gnocchi, spiced tomato & olive sauce (Vegan D)

DESSERT

Baked chocolate tart, butterscotch ice cream, chocolate crumb (V)

Vanilla crème brûlée, brandysnap (VG, without snap)

Blackcurrant shortbread crumble & custard (Vegan GD)

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

Selection of cheese with red onion confit & biscuits (G free biscuits available)

*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.

