

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 & 6.30pm 2 Courses £19.95, 3 Courses £23.95

(Must be seated & ordered before 6.30pm)

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)	£4.50
Balsamic vinegar & olive oil (VGD)	£1.95
Additional bread	£1.00

TO START

Freshly made soup of the day (Vegan GD)

Steamed mussels, spiced tomato, white wine & basil sauce (GD)

Marinated tofu, fine bean, chilli, lemon & garlic, toasted sesame seeds (Vegan GD)

Parma ham, mozzarella, roasted fig, pomegranate & rocket salad, balsamic glaze (G)

Smoked mackerel pate, pickled cucumber, horseradish crème fraiche, toasted sour dough

Grilled halloumi, chick pea & roasted pepper salad, honey & rosemary dressing (VG)

MAIN COURSE

Main courses served with fresh vegetables & roasted new potatoes

Sirloin served with thick cut chips or French fries

Baked chicken breast, sweet potato mash, charred shallot, thyme jus (G)

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

Pan fried salmon, steamed greens, saffron sauce (G)

Sugar snap, tender stem & kale spaghetti, walnut pesto dressing (Vegan D)

Grilled hake fillet, cauliflower puree, tempura cauliflower, crisp pancetta, red wine sauce

Courgette, red onion & blue cheese tart, watercress veloute (V)

DESSERT

Milk chocolate mousse, chocolate gel, hazelnut ice cream (G)

Pear, blueberry & elderflower mess (VG)

Sticky date pudding, salted toffee sauce, vanilla ice cream (Vegan D)

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.

Large Party Dinner Pre Order Form



Name of Booking

Name of Organiser

Number of Guests

Date of Booking

Time

Tel. Number

Email

[illegible]

