

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 6.30pm 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, cider & tarragon cream sauce (G)

Pan fried chicken livers, coarse grain mustard sauce, toasted brioche

Roasted beetroot, red cabbage & chick pea salad, cayenne dressing (Vegan GD)

Breaded brie, cranberry chutney, burnt orange & watercress salad (V)

Gravlax salmon, pickled & jellied cucumber, dill & tomato dressing, horseradish cream (G)

MAIN COURSE

Main courses served with fresh vegetables & roasted new potatoes

Sirloin served with thick cut chips or French fries

Baked chicken breast, creamy mash, rosemary roasted root vegetables, red wine sauce (G)

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

Pan fried gilt head bream, sautéed baby onions & broccoli, courgette veloute (G)

Sautéed gnocchi, wild mushroom, kale, walnut pesto (Vegan D)

Grilled plaice fillets, creamed leeks, crushed chive new potatoes (G)

Herb crepe, spinach, spring onion & ricotta, parsley sauce (V)

DESSERT

Steamed plum pudding & custard (V)

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

Espresso panna cotta, salted caramel cream, coffee reduction (G)

Vanilla & coconut rice pudding, spiced rum & pineapple salsa (Vegan GD)

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.

