

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)

Black pudding, smoked bacon & chorizo salad, poached egg, honey mustard dressing (D)

Goats cheese mousse, roasted peppers, sun blushed tomatoes, balsamic glaze, sourdough crisps (V)

Wild mushroom, rocket & pine nut risotto (Vegan GD)

Atlantic prawns, lightly spiced coriander sauce, fried French bread

Smoked mackerel, new potato & chive salad, horseradish mayonnaise (G)

MAIN COURSE

Main courses served with fresh vegetables & roasted new potatoes

Sirloin served with thick cut chips or French fries

Baked chicken breast, braised Savoy cabbage & bacon, chicken veloute, crispy skin (GD)

6oz Sirloin Steak, peppercorn & shallot sauce, dressed leaves (G)

Roasted Mediterranean vegetable & giant cous cous stuffed pepper, walnut pesto dressing (Vegan D)

Tender stem, leek & pea gnocchi, blue cheese sauce (V)

Salmon, caper & dill fishcakes, steamed greens, lemon & herb sauce

Roasted red onion, beetroot, balsamic & thyme tarte tatin, red wine sauce (Vegan D)

DESSERT

Cappuccino crème brûlée with brandy snap (V, G without snap)

Sticky toffee pudding, salted caramel sauce, vanilla ice cream (V)

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

Pear & ginger crumble & custard (V, Vegan D option available)

Passion fruit & coconut panna cotta, mango gel & Florentine (Vegan D, G without Florentine, contains nuts)

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]

[illegible]