## FOR PARTIES OF 10 OR MORE

## 1 COURSE £19.95 <br> 2 COURSES £23.95 <br> 3 COURSES £27.95

Marinated olives (VGD) $£ 4.25$<br>Marinated olives, feta \& sunblush tomatoes (VG) $£ 5.25$


#### Abstract

$\mathbb{S} \mathbb{\mathbb { T }} \mathbb{A} \mathbb{R}$ Freshly made soup of the day, served with warm bread (Vegan GD, please state if vegan) Heritage tomato, red onion, avocado, caper \& basil salad, croutons \& red wine vinegar dressing (Vegan D, G without croutons) Grilled mackerel fillet, watercress, toasted pine nut \& blood orange salad (GD, contains nuts) Steamed asparagus, Parma ham, poached egg \& hollandaise sauce ( $G, V$ without Parma ham)

\section*{$\mathbb{M} \mathbb{A} \| \mathbb{N}$}

Chicken breast, creamy mash, spinach, leek, Parmesan \& tarragon tartlet, chicken jus 6oz sirloin steak, peppercorn \& shallot sauce, dressed leaves \& either hand cut chips or French fries (G) (£5.00 supplement)

Pan fried salmon fillet, sauteed new potatoes, pak choi, split white wine \& parsley oil sauce (G) Roasted Mediterranean vegetables \& chick peas, tomato \& oregano sauce, herb cous cous (Vegan D)

\title{ DESSERT <br> White chocolate \& MALTESERS* cheesecake, vanilla ice cream (V) <br> Vanilla \& honey panna cotta, mango puree \& pistachio (G, contains nuts) <br> Glazed lemon tart, mascarpone \& raspberries (V) <br> Sticky pear \& ginger cake, poached pear \& vanilla ice cream (Vegan D) <br> Selection of cheeses with apple, homemade chutney served with either sour dough bread or biscuits ( $G$ free biscuits available) }


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.
Some of our dishes may contain alcohol, please inform your waiter if intolerant.
We handle nuts in our kitchen \& therefore cannot guarantee that all of our dishes are completely free from nuts.

