DINNER FIXED PRICE

FOR PARTIES OF 10 OR MORE

2 COURSES £33 3 COURSES £37

Garlic & thyme marinated olives (Vegan GD) £5.50

Marinated olives, feta & sun blush tomatoes (VG) £6.50

Deep fried whitebait with lemon & tartare sauce (D) £6.95

Warm breads, balsamic vinegar & olive oil (x3 Vegan D) £5.95

Honey whipped feta with warm flatbread (V) £6.50

START

Soup of the day served with warm bread & Netherend farm butter (Vegan GD no bread)

Green lip mussel gratin, garlic & herb butter, panko crumb, lemon

Potted beef, Yorkshire pudding, bone marrow gravy

Butternut squash, carrot, kale & chick pea salad, red wine & maple dressing (Vegan GD)

MAIN

Baked corn fed chicken breast, pomme anna terrine, caramelised onion, spinach, baby onion & smoked bacon jus (G)

8oz sirloin steak, peppercorn & shallot sauce, dressed leaves & either hand cut chips or French fries (G)

Pan fried Hake fillet, lobster bisque, prawn, lemon & chervil risotto (G)

Wild mushroom tagliatelle, creamy tarragon sauce, pine nuts, rocket, parmesan, truffle oil (Vegan D no cheese)

DESSERT

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

Irish cream crème brûlée shortbread biscuit (V, G no biscuit)

Glazed brioche bread & butter pudding with custard & caramel sauce (V)

Apple tarte tatin vanilla ice cream (Vegan D)

Selection of cheeses with apple, homemade chutney served with either 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 any of our dishes are completely free from nuts.

LARGE PARTY DINNER PRE-ORDER FORM

Name of booking	Number of guests
Name of organiser	Deposit paid amount
Date of booking	Time
Tel. number	Email

				STA	RT			МА	IN		DESSERT					
	If ordering the steak, please specify how you would like it cooking & whether you would like French fries (FF) or hand cut chips (HC)		Soup (Vegan GD no bread)	Green lip mussel gratin	beef	Salad (Vegan GD)	Chicken breast (G)	8oz sirloin steak (G)	et (G)	Tagliatelle (Vegan D no cheese)	MALTESERS* cheesecake (V)	Crème brulée (G no biscuit)	Bread & butter pudding (V)	Apple tarte tatin (Vegan D)	Cheese & biscuits (G free biscuits available)	
	FIRST NAME	SURNAME	√ dnoS	Green	Potted beef	Salad (Chicke	8oz sirl	Hake fillet (G)	Tagliate	MALTE	Crème	Bread	Apple	Cheese	
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