

Sample Dinner Menu

Starters

French onion soup with parmesan croutons (v)

Contains celery, wheat, gluten & dairy

Brussels pate served with tomato chutney and herb crostini

Contains dairy, wheat & gluten

Smoked mackerel salad served with black pepper aioli

Contains fish & egg

Tomato and mozzarella salad (v)

Contains dairy

Mains

Braised beef steak served with mashed potato and red wine & thyme gravy

Contains dairy & sulphates

Roast chicken supreme with crushed potatoes and creamed leeks

Contains dairy

Grilled seabass fillet accompanied by new potatoes and a lemon butter sauce

Contains fish & dairy

Mushroom and courgette gnocchi with a garlic and herb sauce (v)

Contains dairy, wheat & gluten

Desserts

Fresh Fruit Salad

Sticky toffee pudding and custard

Contains dairy, eggs, gluten, wheat & soya

Chocolate tart

Contains dairy, eggs, gluten, wheat & soya

Fig and pistachio cheesecake

Contains nuts, dairy, eggs, gluten, wheat & soya

A selection of cheese with biscuits, celery & grapes

Contains dairy, gluten, wheat & celery

Charged at £2.90 supplement or £7.10 if taken as an additional course
to your dessert

Coffee or tea with mints £2.60 per person

Please let us know if you have any allergies or dietary requirements.

Most items on the menu will contain traces of nuts.

1 course £14.95

2 course £17.95

3 course £19.95

