



Gourmet Evening

Friday 18th October 2024

Starters

- £5.50 Cream of spinach and mushroom soup served with homemade wheaten bread (v)
- £8.50 Smoked chicken, mango and avocado salad with sweet chilli dressing
- £10.50 Pan seared scallops with pea purée, smoked bacon and a lemon butter sauce
- £8.00 Roasted spiced cauliflower with hummus, sourdough and chilli oil (ve)

Mains

- £18.50 Slow cooked lamb ragu with tagliatelle, spinach, basil and pecorino
- £18.50 Pan fried seabass fillet with champ, green beans and a warm chorizo and tomato salsa
- £25.00 Char grilled ribeye steak with chilli crisp butter, soy and scallion egg noodles and tender stem broccoli
- £17.00 Puff pastry tart with sun blushed tomato pesto, char grilled courgette, aubergine, peppers and rocket, served with garlic potatoes (n, ve)

Desserts

- £6.50 Sticky toffee pudding with toffee sauce and vanilla ice cream
- £6.50 Vanilla panna cotta with mixed berry compote and shortbread crumble
- £7.50 Selection of cheeses with onion marmalade, grapes & oat cakes
- £7.50 Affogato – espresso shot with vanilla ice cream, caramel drizzle and amaretti biscuit (n, vegan option available)

Corkage £1.50 per bottle of wine, 35p per bottle of beer
Please speak to our staff about any food allergies, intolerances or dietary requirements
v – vegetarian, n – contains nuts ve - vegan

Please note this is a **BOOKING ONLY** evening
Call 02895 437060 to book