



Gourmet Evening

Friday 4th April 2025

Starters

- £6.00 Roast sweet potato, ginger and coconut soup with garlic naan bread (ve)
- £9.00 Grilled chicken in a creamy satay sauce with a peanut and chilli cucumber salad (n)
- £9.50 Fishcake with caper and dill hollandaise, pickled red onion, radish and watercress
- £9.00 Burrata salad with roast cherry tomatoes, kalamata olives, basil oil and balsamic (v)

Mains

- £19.50 Honey sesame duck breast with stir fried noodles, ginger, scallion and pak choi
- £19.50 Pan fried seabass with tiger prawn tempura, curried cauliflower purée, roast cauliflower, fondant potato and scallion chilli oil
- £26.50 Char-grilled ribeye steak with champ, spinach, onion rings and creamy pepper sauce
- £17.50 Vegan risotto with miso, asparagus, peas and mushroom (ve)

Desserts

- £6.50 Mixed berry Eton mess with lemon and vanilla cream
- £6.50 Mocha cheesecake with toasted hazelnuts and caramel drizzle (n)
- £7.50 Selection of cheeses with onion marmalade, grapes and oat cakes
- £7.50 Affogato (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