RESTAURANT Week 17th - 23rd FEBRUARY

LUNCH Menu
Mon-Thurs (12noon-4.30pm)

2 courses for £10
including a SOFT DRINK of your choice

starters

Minestrone soup with parmesan toast & fresh basil
Handmade duck spring rolls beansprouts hoi sin sauce with pickled cabbage
Baby short rib meatballs sun blushed tomato & roast pepper sauce on a bed of pesto spaghetti & parmesan shavings
Loaded potato shell maple cured bacon, Applewood cheese baby leek & soured cream with curried rocket

mains

Lemon pepper cod fishcakes asparagus frites, coriander and lemongrass cous cous with a duo of chipotle aioli and a siracha aioli with wild curried rocket
Sizzling chicken satay pak choi, baby corn frites with sticky coconut rice
Bang bang chicken chilli & siracha mayo with wok fried Chinese vegetables
Honey chilli vegetable en croute with tomato salsa roast pepper pesto & soft herb salad
Pulled oats kerala curry French beans, baby corn, roast pepper & sticky rice

desserts

Homemade sticky toffee pudding served with honeycomb ice cream
Raspberry & white chocolate roulade served with fresh cream
Cheesecake of the day served with ice cream
Pear crumble served with ice cream & custard

If you have a food allergy or a special dietary requirement please inform a member of our hospitality team.
RESTAURANT
Week | 17th - 23rd
FEBRUARY

EVENING Menu
Mon-Thurs (4.30pm-close)

2 courses for £15

starters
Minestrone soup with parmesan toast & fresh basil
Handmade duck spring rolls beansprouts hoisin sauce with pickled cabbage
Baby short rib meatballs sun blushed tomato & roast pepper sauce on a bed of pesto spaghetti & parmesan shavings
Loaded potato shell maple cured bacon, Applewood cheese baby leek & soured cream with curried rocket

mains
Southern fried chicken fried banana, vanilla sweetcorn fritter, coconut & pineapple cream, savoury wedges with maple cured bacon & baby leek
Pulled pork sweet potato and apple hash, baby spinach, Jack Daniels sauce & BBQ onion rings
Salmon cannelloni with spinach & dill cream, three cheese crust, garlic & chive toast
Beyond burger, the ultimate veggie burger Applewood cheese, our famous relish, baby gem, sweet potato fries & a trio of dips
Honey chilli vegetable en croute tomato salsa, roast pepper pesto & soft herb salad

desserts
Homemade sticky toffee pudding served with honeycomb ice cream
Raspberry & white chocolate roulade served with fresh cream
Cheesecake of the day served with ice cream
Pear crumble served with ice cream & custard

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