



Canapés on Arrival

Roasted Pepper Barquettes
Herb cream

Starter

Pea Veloute
Goats curd, mint and olive oil

Intermediate

Fish Cake
Rocket, capers and lime dressing

Main Course

Steak Diane
Sirloin Steak cooked at your table in a mustard and cream reduction

Dessert

White Chocolate Tart
Apricot, pistachio and textures of raspberry

Coffee and mint creams

£14.95

Allergen aware?

Before you order your food and drinks please speak to our staff if you would like information about specific allergens.

Pre-dinner drinks are available at 6.45pm. Dinner is served at 7pm (Wednesday)

(GF) – Gluten Free (V) - Vegetarian (N) - Contains Nuts

15/05/19



Vegetarian Menu

Canapés on Arrival

Roasted Pepper Barquettes
Herb cream

Starter

Pea Veloute
Goats curd, mint and olive oil

Intermediate

Roasted Butternut and Chickpeas
Rocket, capers and lemon chermoula

Main Course

Wild Mushroom Ragout
Cooked at your table in a Dijon mustard and cream reduction

Dessert

White Chocolate Tart
Apricot, pistachio and textures of raspberry

Coffee and mint creams

£14.95

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