

Sample Group Dining Menu £60pp (from 1st May 2024)

Selection of rustic ciabatta, butter, olive oil and balsamic for the table

— STARTERS —

Soup of the Day with rustic ciabatta **GFA, V, VG**

Mushroom & Truffle Risotto porcini mushrooms, truffle oil, truffle shavings **V, GF, VGA**

Salt & Pepper Squid with homemade sweet chilli sauce **DF, GF**

Chicken & Vegetables Gyoza with carrot and frisée salad, sesame seeds, black rice vinegar dip

Moules Mariniere with cream, wine, shallots, sourdough bread **GFA**

— MAINS —

12oz Sirloin Steak (supplement £7.50)

With grilled tomato, portobello mushroom, hand-cut chips **GF, DF**

Gourmet Beef Burger

Smoked cheese, crispy bacon, pretzel bun, beer battered onion rings, fries, tomato & coriander salsa **GFA**

Slow Roasted Shoulder of Pork

Sage mash, apple puree, sprouting broccoli, crackling **DF, GF**

Chicken Milanese

Pan fried herb and Parmesan crusted chicken breast served with Spaghetti Arrabbiata

Oven Baked Fish of The Day

With minted buttered new potatoes and sprouted broccoli with roasted almonds **DF**

Vegetable Lasagne

With aubergine, courgettes, carrots, red peppers, tomatoes, spinach, vegan bechamel sauce served with garlic ciabatta and mixed salad **GF, VG**

(Vegan options are available upon request)

— DESSERTS —

Golden Syrup Sponge Pudding with custard **GF, V** (Dairy Free custard available upon request)

New York Vanilla Cheesecake with raspberry coulis **V, GF**

Double Chocolate Brownie with Honeycomb with vanilla ice-cream **V**

Ice-cream vanilla, strawberry, mint chocolate, toffee, rum & raisin **GF, V, VGA**

Sorbet mango, raspberry, lemon **GF, V, DF**

A 12.5% Service Charge will be added to your bill.

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (GFA) Gluten Free Alternative Available
If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes.