



## Allergens Summary: Monthly Specials 2025

Reviewed by Bo on 01-11-2025

Contains															
M May Contain			N DEN											ITES)	
R Removable	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
Menu Dishes	Ž	ö	ö	5		<u> </u>		MILK	W W	M M	H. H.	S	<i>8</i> •	าร 	@ c c c c c c c c c c c c c c c c c c c
Special November															
1STARTER SPECIALS Beetroot Tartare, heritage beetroot, avocado puree and lemon dressing														<b>⊘</b>	
1STARTER SPECIALS Citrus cured Sea bass, with charred citrus fruits						<b>Ø</b>		•							
1STARTER SPECIALS Roasted Figs with Parma ham, stuffed with blue cheese, red onion puree and chicory salad								•						<b>⊘</b>	
2MAIN SPECIALS Pan fried Mackerel, pickled heritage beetroot carpaccio, horseradish cream and Parmenter potato						•		<b>® ⊘</b>						<b>②</b>	

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		*			680 680	>40	100	MILK	*	DESTRACT	9		B.		800 800 800
Special November															
2MAIN SPECIALS Seasonal Roasted mixed squash, Delicata, Spaghetti and Acorn Squash with fregola crispy sage and pumpkin seed pesto			Wheat 📀					®⊘							
2MAIN SPECIALS Venison Steak, with celeriac puree, Sauteed Wild mushroom and blackberry jus		•						•						•	
3DESSERT SPECIALS Mulled wine Poached pear, with coconut short bread and crème fraiche Chantilly			Wheat 🕢					®♥						<b>⊘</b>	

Signed by: Sig	nature:
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