

DINNER MENU

STARTERS

Smoked Duck (GF)

Glazed and served with mixed lettuce, candied apple, tomato compote.

Thai Fish Cakes (GF)

Served with Asian slaw and chilli relish.

Soup of the day (VE, GF)

Leek & potato soup.

Chicken Noodle Soup

With vegetables and spring onions.

Thai Lettuce Wrap (VE, GF)

Filled with bamboo shoots, mushrooms, carrots, kale, chopped peanuts and sweet chilli sauce.

Cream Cheese Onion Rings (V)

Served with mixed leaf salad and lemon mayonnaise.

Prawn Cocktail (GF)

Succulent prawns with rich Marie Rose sauce on a bed of lettuce and cucumber.

MAIN COURSES

Vegan Cottage Pie (VE)

Vegan mince topped with glazed mashed potato.

Beef Stew and Dumplings (GO)

Slow-cooked beef in a red wine sauce with fluffy black pepper dumplings, potato puree, sautéed button onions and green beans.

Chicken and Pesto Bake

Chicken, pesto and pasta, baked with a simple tomato sauce.

Salmon and Cod Fish Cakes

With black pepper potato wedges, crushed peas and a lemon mayonnaise.

Roast Pork Fillet (GF)

Peppered pork with crushed potato bubble and squeak, fine beans and a cider cream velouté.

Chickpea Falafel (VE, GF)

Sesame crust, saffron aubergine and roast tomato ragout.

Bouillabaisse (GF)

A rich fish stew served with potatoes, fennel and saffron cream.

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available

(VE) Vegan (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your waiter who will advise you of the menu options available to you. *Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.

DESSERT

Banana Split Sundae (GF)

Trio of ice-cream, bananas, whipped cream and chocolate sauce.

Sugar-free Yogurt Parfait (V, GF)

Frozen yoghurt with a mango and red chilli salsa.

Chai Coconut Mango Cream (VE, GF)

Banana Tarte Tatin (V)

With vanilla ice-cream.

Opéra Gateau (V)

Layered sponge cake, coffee cream and chocolate glaze.

Served with custard.

DESSERT

Vanilla, chocolate, strawberry, mint chocolate or lemon sorbet

ICE-CREAM AND SORBET

British and Continental Cheese Selection

Crackers, fresh fruit, nuts.

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