



Gourmet Evening

Friday 15th March 2024

Starters

- £5.50 Roast tomato and red pepper soup with home made wheaten bread (v)
- £8.00 Crispy king prawn taco with guacamole, Pico de Gallo and chipotle drizzle
- £7.50 Thai spiced chicken and vegetable spring roll with sweet chilli sauce
- £7.00 Caramelised onion hummus topped with sun blushed tomato pesto, toasted pine nuts and pitta chips (ve, n)

Mains

- £18.50 Pan fried rump of lamb with roast onion mash, honey glazed carrots, green beans and lamb jus
- £25.00 Char grilled ribeye steak with roast garlic and bone marrow butter, tender stem broccoli and twice cooked chips
- £16.00 Whole roasted pepper stuffed with charred courgette, cous cous, tomato and herbs, served with harissa spiced potatoes and vegan aioli (ve)
- £17.50 Pan fried seabass fillet with potato and chorizo croquettes, spinach and basil puree and roasted cherry tomatoes

Desserts

- £6.50 Lemon cheesecake with mixed berry compote
- £6.50 Chocolate brownie with chocolate sauce and vanilla ice cream (n)
- £7.50 Selection of cheeses with onion marmalade, grapes & oat cakes
- £7.50 Affogato – espresso shot with vanilla ice cream, caramel drizzle and amaretti biscuit (n, vegan option available)

Corkage £1.50 per bottle of wine, 35p per bottle of beer
Please speak to our staff about any food allergies, intolerances or dietary requirements
v – vegetarian, n – contains nuts ve - vegan

Please note this is a **BOOKING ONLY** evening

Call 02895 437060 to book