



Gourmet Evening

Friday 5th June 2026

Starters

- £6.00 Spinach, pea and mint soup with garlic flat breads (ve)
- £9.50 Spiced lamb meatballs with crispy sweet potato gnocchi, pickled red onion, harissa and mint yogurt
- £8.50 Roast pepper and feta salad with black olives, cucumber and rocket (v)
- £9.50 Salt and chilli squid with napa slaw and wasabi mayo

Mains

- £19.50 Serrano ham wrapped chicken breast stuffed with chorizo, sun blushed tomatoes and spinach served with garlic diced potatoes, shallot purée and asparagus
- £21.50 Pan fried hake with a warm salad of sautéed baby potatoes, smoked bacon, green beans, spinach and basil pesto (n)
- £28.00 Char-grilled ribeye steak with roasted garlic mash, tender stem broccoli and creamy pepper sauce
- £18.50 Pan fried sweet potato gnocchi with asparagus, peas, vegan pesto and a lemon and herb pangrattato (ve)

Desserts

- £7.50 Caramel apple pie with vegan vanilla ice cream (ve)
- £7.50 Sticky toffee pudding with toffee sauce and vanilla ice cream
- £9.50 Selection of cheeses with onion marmalade, grapes & oat cakes
- £8.50 Affogato – espresso shot, vanilla ice cream, caramel sauce & amaretti biscuits
(n, vegan option available)

Corkage £3 per btl wine, 75p per btl beer, £6 per btl spirits
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