



Gourmet Evening

Friday 11th September 2026

Starters

- £6.00 Sweet potato & carrot soup with chilli, coconut & ginger, served with garlic naan (ve)
- £9.50 Serrano ham & grilled pear salad with rocket, blue cheese, toasted walnuts & honey balsamic dressing (n)
- £8.50 Caramelised onion hummus with sun blushed tomato pesto, pine nuts & pitta (n, ve)
- £9.50 King prawn taco with charred pineapple, pink pickled onions & chipotle slaw

Mains

- £21.50 Crispy duck breast in a honey & soy glaze served with sesame wok noodles, pak choi, peppers, spring onion & a lime & ginger dressing
- £26.50 Pan seared scallops with potato fondant, roast cauliflower, cauliflower puree, crispy capers, brown butter, lemon & herb crumb
- £28.00 Char-grilled ribeye steak with roast garlic mash, spinach, creamy mushroom & black pepper sauce
- £18.50 Mediterranean tartlet with white bean puree, roast vegetables, rocket, cherry tomatoes & balsamic glaze (ve)

Desserts

- £7.50 Lemon posset with raspberries & homemade shortbread
- £7.50 Sticky toffee pudding with butterscotch sauce & 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