



CASUAL DINING

£35 PER PERSON

3 COURSE MENU. PRE ORDER REQUIRED FOR BOOKINGS EXCEEDING 20 PEOPLE. VEGETARIAN ALTERNATIVES AVAILABLE ON PRE-ORDER.

SHARING STARTER

SERVED TO THE MIDDLE OF THE TABLE

SAUSAGE ROLLS

CUMBERLAND SAUSAGE AND CARAMELISED RED ONION IN PUFF PASTRY, PICCALILLI SAUCE

DUCK CROQUETS

SHREDDED DUCK, CRISPY PANKO CRUMB WITH SOY & BBQ DIPPING SAUCE

OLIVES

JUICY QUEEN GREEN OLIVES (V)

HUMMUS

HOMEMADE HUMMUS, TOASTED PITTA BREAD AND CARROT STICKS (V)

HOMEMADE FOCACCIA BREAD

BAKED WITH ROSEMARY AND GARLIC (V)

MAIN

GRAND BURGER

PANCETTA, MONTEREY JACK CHEESE & BURGER RELISH ON A TOASTED BRIOCHE BUN WITH HOMEMADE CHIPS

THAI RED CHICKEN CURRY

SUGAR SNAPS, RED PEPPERS, SPRING ONION, CHILLI CORIANDER & LIME WITH STICKY JASMINE RICE

DESSERT

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (V)

CHEESE & BISCUITS

SELECTION OF CHEESES, HOMEMADE CHUTNEY, GRAPES, SALTED BUTTER & SELECTION OF BISCUITS (V)