

CELEBRATION MENU

Enjoy a glass of Prosecco on arrival £4.95

TWO COURSE £24.95 | THREE COURSE £29.95

STARTERS

CHICKEN & APRICOT TERRINE (GFO)

Toasted focaccia, artichoke purée, herb salad

LINCOLNSHIRE SCOTCH EGG

Pancetta & onion relish

PRAWN COCKTAIL ON RYE BREAD (DF, GFO)

House pickles, watercress & lemon

BURRATA & TOMATO BRUSCHETTA (V)

Pesto, balsamic & olive oil

WHITEBAIT & AIOLI

Lemon, roasted garlic mayo & rocket salad

MUSHROOM & TARRAGON SOUP (GFO) (VG)

Warm bread, truffle oil, dressed herbs

MAINS

ANDALUSIAN CHICKEN & CHORIZO BOWL

Roasted peppers, spiced chorizo, mozzarella, pesto, saffron rice & dressed rocket

HARISSA & MAPLE GLAZED CAULIFLOWER SALAD (VG, DF, GF)

Olive tapenade, vegan feta, toasted almonds, heritage tomato, cucumber, mint & lemon oil

GRILLED SEA BASS (GF)

Salsa verde, roasted sweet potato & rainbow vegetables

CASHEW, SQUASH & SAGE NUT ROAST (VG)

Scallion mash, broccoli, grilled asparagus, confit shallot & thyme gravy

PORK BELLY & DAUPHINOISE POTATOES (GF)

Cider & thyme sauce, confit shallots, tenderstem broccoli & seasonal greens

AROMATIC SPICED MOROCCAN LAMB SHANK

Braised lamb with sweet potato tagine, couscous, harissa crème fraîche & grilled flatbread

8oz RIBEYE STEAK

Dry-aged beef, sea salt chips, portobello mushroom, chipotle onion rings & vine cherry tomatoes

A £4.95 supplement applies to lamb shank and ribeye steak

DESSERTS

PISTACHIO & WHITE CHOCOLATE CRÈME BRÛLÉE (V, GF)

Raspberries & pistachio praline

ETON MESS (V, GF)

Chantilly cream, crushed meringue, fresh strawberries & berry compote

LEMON PANNA COTTA TART (V)

Strawberry & basil compote, shortbread crumb

DOUBLE CHOCOLATE BROWNIE (VG, GF)

Belgian chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING (V, GF)

Honeycomb ice cream & toffee sauce

Please see our website for a full allergen menu. Alternatively, ask a member of our team.

(V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free | (GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish