

ALL DAY EATERY & LATE BAR

## RESTAURANT MONTH 2 COURSE £10 | 3 COURSES £15

## STARTERS

> SOUP OF THE DAY (V) Farmhouse bread

> CHICKEN WINGS

Xi`an wings, spring onion, peanuts, sesame seeds

MOZZARELLA STUFFED MEATBALLS

Tomato and basil sauce

CRISPY FISH TACO

Lime mayonnaise, coriander slaw

THAI FISH CAKE red curry paste cucumber and peanut dipping sauce

## MAINS

BEEF MASSAMAN

Slow cooked beef curry, coconut milk, massaman, potato, lime, chilli, crunchy peanuts, jasmine rice, grilled satay broccoli

**CHICKEN KIEV** Honey mustard dressed gem with garden fresh herbs, served with skin on fries

> DEEP FRIED HADDOCK & CHIPS Tartare sauce, mushy peas

> WILD MUSHROOM LASAGNE (V) Spinach, parmesan, cream sauce

WARM ROAST BUTTERNUT SQUASH & FETA SALAD (V) Pine nuts, balsamic dressing

## DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

ORANGE CREAM BRÛLÉE with home made shortbread

CHOCOLATE & SALTED CARAMEL MOUSSE (V, GF) Chantilly cream, boozy cherries

> VANILLA ICE CREAM (V) Pedro Ximénez sherry

STRAWBERRY PAVLOVA (V, GF)

Vanilla cream



PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS: BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF. DUE TO THE PRESENCE OF ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.