



Today's Menu

WEDNESDAY

PAN SEARED DUCK BREAST (GF)

Served with a roasted plum sauce

PAN FRIED SEA BASS (GF)

Served with a cashew nut and herb blitz

MIXED VEGETABLE GNOCCHI BAKE (V)

Topped with peppery rocket salad
with lemon vinaigrette

SIDES

Roasted hispi cabbage & kale, crispy
smashed potatoes with rosemary & sea salt

All meals served with a range of freshly
made summer salads and a selection of
accompanying hot and cold desserts.

KIDS MEALS AVAILABLE (PLEASE
SPEAK TO A SERVER FOR MORE
INFORMATION)

ADDITIONAL GUESTS ARE WELCOME

Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination.





Today's Menu

THURSDAY

PAN FRIED CHICKEN BREAST (GF)

Served with a chorizo, shallot & red wine sauce

PRAWN & BABY TOMATO LINGUINE

Served with herby garlic butter flatbread and zesty rocket & fennel salad

FRAGRANT THAI GREEN VEGETABLE CURRY (VG,GF)

Topped with crushed cashew nuts and served with prawn crackers

SIDES

Creamy Parmesan & black pepper polenta, sauteed cavolo nero with garlic & lemon, steamed jasmine rice.

All meals served with a range of freshly made summer salads and a selection of accompanying hot and cold desserts.

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FRIDAY

SLOW-ROASTED LAMB SHOULDER TAGINE (GF)

Served with flat breads & mint yogurt

BLACKENED MISO BUTTER COD (GF)

Served with a fresh spring onion, chilli and
sesame salad

ROASTED VEGETABLE AND SWEET POTATO TAGINE (VG,GF)

Served with flatbread and mint yogurt

SIDES

Charred lemon wedges, toasted almond & herb cous
cous, roasted tenderstem & steamed rice

All meals served with a range of freshly
made summer salads and a selection of hot
and cold accompanying desserts.

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SATURDAY

BEEF BOURGUIGNON (GF)

Served with classic creamy mash

ROASTED TERIYAKI SALMON FILLET

Topped with soy roasted pumpkin seeds, chilli & spring onion

MUSHROOM STROGANOFF (V,GF)

Served with classic creamy mash

SIDES

Creamy mash, green beans, smoky garlic ginger noodles & pickled cucumber

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SUNDAY

TRADITIONAL ROAST

ROASTED ROLLED PORK LOIN (GF)

TENDER BRITISH BEEF (GF)

VEGETABLE & SEED ROAST (VG)

SERVED WITH A CHOICE OF:

Garlic & rosemary potatoes (VG & GF)

Honey roast parsnips (V & GF)

Heritage carrots (V & GF)

Cheesy leek & brioche gratin (V)

Braised spiced red cabbage (VG & GF)

Yorkshire pudding (V)

Peas (V & GF)

Gravy (V option & GF)

All meals served with a range of freshly made summer salads and a selection of accompanying hot and cold desserts.

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