

N Y E M E N U

If you have any allergies or dietary requirements please let your server know

V - vegetarian
VE - vegan
VEOR - vegan on request
GF - Gluten free
GF - Gluten free on request

Some of the items we use in the kitchen contain nuts, sesame seeds/oils and we cannot guarantee there will be no cross contamination.

Starters

Choice of:

BEETROOT & FETA SALAD (V / GF)

*Baby gem lettuce, beetroot, roasted apple, pecan butts and feta
with an oregano dressing*

CHICKEN GYOZA

*A Japanese style dumpling filled with chicken & Asian vegetables
accompanied with a sweet chilli sauce*

PORK BELLY SKEWERS

in a Teriyaki glaze

SOURDOUGH GARLIC BREAD (V / VEOR / GFOR)

A herby garlic ciabatta bread

ASPARAGUS & STILTON TART (V / VE / GF)

MOZZARELLA ARANCINI (V)

SOURDOUGH GARLIC BREAD

WITH CHEESE (V / VEOR / GFOR)

A herby garlic ciabatta bread topped with cheddar cheese

Mains

Choice of:

8OZ SIRLOIN STEAK

*8oz 30 days mature sirloin steak served with vine cherry tomatoes, king
oyster mushroom and skin on fries*

PENNE ARRABIATA (V / VE / GFOR)

*Penne pasta in a spicy Arrabiata tomato sauce
add a grilled chicken breast or prawns*

GRILLED SWORDFISH

served with roasted mediterranean vegetables

PEPPERONI PIZZA (GFOR)

Classic cheese and tomato pizza, topped with pepperoni

CHICKEN CHASSEUR (GF)

served with creme potato and a mushroom tarragon sauce

CLASSIC MARGHERITA (GFOR)

Margherita pizza with mozzarella cheese

RATATOUILLE (V / VE / GF)

*A mix of Mediterranean vegetables in a Provençale tomato sauce
with rice*

TEXAS BBQ (GFOR)

BBQ sauce base, meatballs, bacon and sweetcorn

CREATE YOUR OWN PIZZA (V / VE / GFOR)

choose up to 4 toppings.

*Peppers, mushrooms, pineapple, tomato, red onion, sweetcorn, black
olives, beef meatballs, salami, Parma ham & red chilli*

Desserts

Choice of:

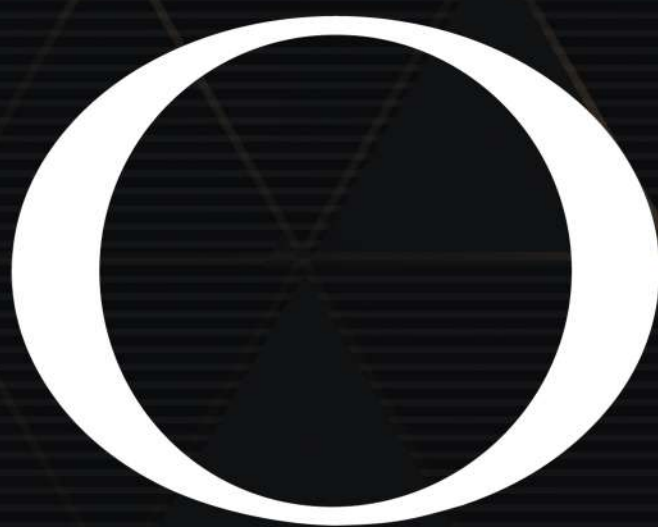
PASSION FRUIT CHEESECAKE WITH A RASPBERRY COULIS (V / GF)

CHOCOLATE FONDANT (V / GF)

LEMON ROULADE (V / GF)

MANGFO AND RASPBERRY SORBET (GF / VE / V)

TIRAMISU



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