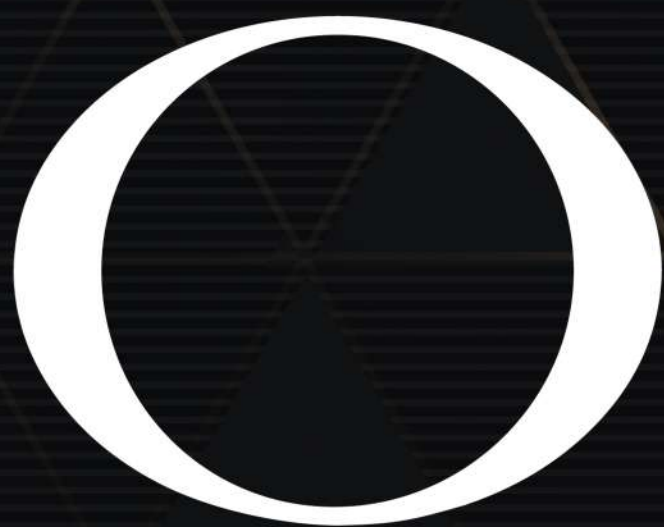




N Y E M E N U

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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 nuts 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, beef 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)

MANGO AND RASPBERRY SORBET (GF / VE / V)

TIRAMISU