

Menus >

80s Reload

Saturday 12th April 2025

Starter

Pressed Ham Hock Terrine

Golden Beetroot Piccalilli, Red Pepper Syrup, Sourdough Croute (RGF)

Sundried Tomato and Mozzarella Arancini

Spiced Avocado Puree, Balsamic and Shallot Dressing, Ciabatta Croute (V) (RGF) (RVG)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Thyme Roasted Chicken Supreme

Fondant Potato, Mushrooms, Shallots, Brandy and Mustard Cream Sauce (GF)

Slow Cooked Beef Shin

Roasted Garlic Mash, Honey Glazed Carrots, Parsnip and Red Wine Jus (GF)

Moroccan Spiced Butternut Squash, Chickpea and Spinach Strudel

Fragrant Vegetable Cous Cous, Coconut and Tahini Yoghurt Dressing (V) (VG)

Gluten free main course available upon request

Dessert

Milk Chocolate and Salted Caramel Tart

Vanilla Mascarpone Cream, Toffee Popcorn (V)

Irish Coffee Crème Brulee

Shortbread (V) (RGF)

Vegan Warm Chocolate Brownie

Raspberry Coulis, Vegan Vanilla Ice-Cream (V) (VG) (GF)

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(RVG) The dish can be adapted to be vegan

(RGF) The dish can be adapted to be gluten free

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.