

Menus >

Gary Barlow Tribute

Friday 6th June 2025

Starter

Baked Mac and Cheese

Slow Cooked Beef Ragu, Garlic Scented Focaccia (RGF)

Chestnut Mushroom and Butternut Squash Arancini

Roast Tomato and Rocket Salad, Basil Dressing (V) (RVG) (RGF)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Thyme Roast Chicken

Glazed Shallots, Pancetta Wrapped Asparagus, Red Wine Jus (GF)

Roast Belly Pork

Cauliflower Cheese Puree, Honey Roast Apples, Sage Gravy, Crackling (GF)

Mediterranean Vegetable Spinach and Feta Wellington

Sweet Potato Puree, Red Pepper Sauce (V) (RVG) (RGF)

Dessert

Warm Yorkshire Parkin

Ginger Syrup, Clotted Cream Ice-Cream (V)

Glazed Orange Tart

Raspberry Sorbet, Brandy Snap (V)

Vegan Warm Chocolate Brownie

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

(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.