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Atomic 80s

Friday 5th June 2026

Starter

Classic Prawn Cocktail

Marie Rose Sauce, Buttered Wholemeal Bread (RGF)

Panko Breaded Goats Cheese

Candied Beetroot Salad, Red Pepper Syrup (V) (RGF)

Main Course

Both Served with Potatoes and A Selection of Vegetables

Thyme Roast Chicken

Creamed Potato, Glazed Shallot, Pancetta Wrapped Asparagus, Red Wine Jus (GF)

Braised Beef Brisket

Colcannon Mash, Honey Roast Carrot And Parsnip, Yorkshire Pudding, Henderson Gravy (RGF)

Butternut Squash And Wild Mushroom Stroganoff

Herb Scented Rice, Toasted Sourdough Croute (V) (RVG) (RGF)

Dessert

Lemon and Lime Tart

Vanilla Mascarpone, Raspberry Gel (V)

A Selection of Cheese & Biscuits

Celery, Fruit & Crackers (V) (RGF)

(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.