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Ladies Night

Friday 9th October 2026

Main

Served with Potatoes and a Selection of Vegetables

Herb Crusted Lamb Rump

Potato Rosti, Roasted Asparagus, Red Wine Reduction (RGF)

Butter Basted Chicken Breast

Dauphinoise Potatoes, Caramelised Onion Puree, Heritage Carrots, Tarragon Jus (RGF)

Mediterranean Vegetable and Feta Cheese Wellington

Blistered Cherry Tomatoes, Romesco Sauce, Basil Oil (V)(RVG) (RGF)

Dessert

Sour Cherry Bakewell Tart

Amaretto Scented Crème Anglaise, Raspberry Curd (V) (RGF)

Warm Chocolate Brownie

White Chocolate Ice Cream, Caramelised Biscuit Sauce (V) (RVG) (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.