

Menus >

80s v 90s Battle of the decades

Saturday 27th March 2027

Main Course

Pressed Lamb Breast

Fondant Potato, Charred Chicory, Parsnip Puree, Rosemary Jus (GF)

Pan Seared Chicken Supreme

Potato Puree, Heritage Carrots, Pancetta Wrapped Green Beans, White Wine Velouté (GF)

Wild Mushroom and Goats Cheese Arancini

Parmesan Tuile, Sundried Tomato Ragu, Herb salad (V) (RGF) (RVG)

Dessert

Dark Chocolate Torte

Crushed Mini Eggs, Salted Caramel, Chantilly Cream (V) (GF)

Lemon Meringue Blondie

Summer Berry Compote, Raspberry Ripple Ice Cream (V) (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.