

PRIVATE DINING

2 courses £26.00pp | 3 courses £30.00pp

STARTERS

DEEP FRIED BRIE WEDGES **V**

Japanese breadcrumb Brie and caramelised onion chutney.
792 kcal

ONION BHAJI

Served with mango chutney and minted yoghurt. *604 kcal*

KING PRAWN SPRING ROLLS

King prawns with coriander and garlic, hand-rolled in a crispy pastry and served with a sweet chilli dip. *323 kcal*

BANG BANG CHICKEN SKEWERS **N**

Drizzled with satay sauce and caramelised peanuts.
622 kcal

MAINS

RAS EL HANOUT HALF ROAST CHICKEN

Roasted in Moroccan spices with rosemary and garlic butter, harissa mayo, served with house fries and mixed salad.
1472 kcal

ROAST CAULIFLOWER MALAYAN CURRY **Ve N**

Spiced roasted cauliflower, red pepper, sugar snap peas, butternut squash and spring onions in a coconut curry sauce. Served with a chapati and fragrant basmati rice (*889 kcal*) or cauliflower rice (*673 kcal*).

80² RUMP STEAK

21 day aged, served with gastro chips, beer battered onion rings and your choice of peppercorn (*1103 kcal*) or béarnaise sauce (*954 kcal*).

HALLOUMI SKEWER **V GFO**

Grilled and layered with corn on the cob and peppers served with a warmed wrap, sweet chilli sauce and house fries or salad. *1803 kcal / GFO 1619 kcal*

DESSERTS

TERRY'S CHOCOLATE ORANGE BROWNIE **V N**

With traditional vanilla ice cream. *660 kcal*

CHEESE SELECTION

Brie, cheddar, blue. *000 kcal*

BAKED VANILLA CHEESECAKE **V**

Served with raspberry sorbet. *568 kcal*

ADULTS NEED AROUND 2000 KCAL A DAY. IF YOU HAVE A FOOD ALLERGY OR ARE SENSITIVE TO CERTAIN INGREDIENTS, PLEASE ASK A MANAGER FOR ASSISTANCE.

Ve Vegan

V Vegetarian

VEO Vegan option

N Contains Nuts

GF Gluten free

GFO Gluten free option

VO Vegetarian option

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals. Not all allergens are listed on the menu. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. A full list of ingredients used in each dish is available for your peace of mind. An optional service charge of 10% will be added to your bill. Tips will be given to the team on duty that prepare and serve your food.