

SAMPLE EVENING MENU

STARTERS

Soup of the day (V)

Lemon Crayfish Bruschetta

Goats Cheese and roasted pepper salad

MAINS

Seafood Tagliatelle

Pea and mint risotto with side salad (V)

Chicken breast wrapped in smoked bacon with sauté potatoes and tarragon cream sauce

DESSERTS

Blackforest Cheesecake

Selection of Icecreams

Toffee Gateau

**£9 for two courses when booked with the ticket
£3.50 for an extra course**

Where possible our ingredients come from local and fair trade producers

All our dishes are freshly cooked to order. Our kitchen uses nuts on a regular basis and to this end we cannot guarantee our dishes will be nut free
Some of our dishes can be made Vegan, Gluten free, etc. Please inform a member of staff of any dietary requirements you may have

All dishes are subject to availability and priced inclusive of VAT at the current rate