



13th May to 5th June 2025

£22 per person for three courses

£18 per person for two courses

Price includes standard Tea or Coffee

TO START

Roast Cauliflower & Chive Soup, Cheese Scone – V, GF on request

Mussels with Roast Tomato and Red Onion Sauce, Grilled Flatbread

Pork Spring Roll, Sweet and Sour Dipping Sauce

MAIN COURSE

Vegetable Curry, Bombay Potatoes, Herb Yoghurt - V

Herb Marinated Chicken Escalope, Spiced Bean Ragout and Braised Rice

Smoked Haddock Fishcake, Poached Egg, Spinach, Butter Sauce

TO FOLLOW

Please see Specials Board or ask your Server

Coffee or Tea

If you would like Speciality Coffee an additional £1 will be added to your bill

Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds

V = suitable for Vegetarians/N = contains Nuts/GF = Gluten Free/DF = Dairy Free/Al = contains Alcohol

D = suitable for Diabetics

Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.

Table Setting Sponsored by Wilkin and Sons Ltd - Kitchen Sponsored by Bonnet Hobart

Chocolate Sponsored by Callebaut Chocolate