SET MENU £29.90 for large groups upto 30

Starters

Breaded Garlic Button Mushrooms^v, garlic mayonnaise King Prawns, crispy curried batter, satay dipping sauce House Pate of Chicken Livers, Chargrilled sourdough bread, red onion marmalade Marinated Halloumi^{V, GF}. served on a red hot sizzling granite slab with chilli jam Breaded Brie^V, spiced mango chutney Peking Duck Steamed Asian Bun, shredded spring onion and cucumber Mains Sizzling 8oz Rump Steak, +f1 surcharge with skin on fries, a few beer battered onion rings, grilled tomato and peppercorn sauce Sizzling 8oz Fillet Steak, +f6 surcharge with skin on fries, a few beer battered onion rings, grilled tomato and peppercorn sauce Grilled Salmon, sauteed vegetables, sweet chilli egg noodles, olive oil Duck Breast marinated in Soy and Honey, spring onion and cucumber, Hoi Sin sauce, sticky rice The Hunters Chicken, char grilled chicken breast, smoked bacon, mozzarella, red Leicester, BBQ sauce, skin on fries Mac'n'Cheese^V, topped with mozzarella and red Leicester, served with sourdough garlic bread Vegan Tower Burger^{VG}, a Moving Mountains Burger Patty, hash brown, plant cheese, vegan mayo, onion ring, lettuce and tomato in a glazed bun with skin on fries Desserts Chocolate Brownie^{GF}, chocolate sauce, vanilla ice cream

chocolate sauce, vanilla ice cream Sticky Toffee Pud, salted caramel sauce, vanilla ice cream Vanilla Biscoff Cheescake, topped with crushed biscoff Lemon Panna Cotta Tart^V, raspberry coulis Gluten Free VEGAN Chocolate Truffle Cake^{VG, GF}, raspberry coulis Mixed Luxury Ice Cream^{GF}, vanilla bean, chocolate or strawberry

Don't forget we serve a delicious Sunday Roast, 2 courses for £21.90!

An optional 10% service charge will be added to your bill, this is shared with all staff

Some items on this menu may change where seasonal menu changes are made and products are no longer available. We will notify you if we make changes in time for you to choose new options.

Please speak to a member of staff if you have ANY allergies. Where listed, we produce our menu with ingredients that are deemed to be free from a particular allergen, but *we are unable to guarantee a dish be free from any particular allergen because of cross contamination.

We recommend that anyone with potentially SEVERE reactions to allergens DO NOT EAT.