

SET MENU £32 for large groups upto 40

Starters

Breaded Garlic Button Mushrooms^V,
garlic mayonnaise

Salt and Pepper Squid, crispy batter,
sweet chilli

House Pate of Chicken Livers,
Chargrilled sourdough bread, red onion marmalade

Marinated Halloumi^{V, GF},
on a red hot sizzling granite slab with chilli jam

Breaded Camembert^V,
spiced mango chutney

Sizzling BBQ Pulled Pork Steamed Bun,
on a red hot granite slab with red onion

Mains

Sizzling 8oz Rump Steak, **+£3 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

Slow Cooked Duck Confit,
served with hoi sin sauce, sticky rice, cucumber & spring onion

The Hunters Chicken,
char grilled chicken breast, smoked bacon, mozzarella, red Leicester, BBQ sauce, skin on fries

Lamb Ragu,
slow cooked, tomato & lamb sauce served on linguine

Mac'n'Cheese^V,
topped with mozzarella and red Leicester, served with sourdough garlic bread

Vegan Southern Burger^{VG},
buttermilk style vegan fillet burger, hash brown, plant cheese, vegan mayo, onion ring, in a glazed bun with skin on fries

Desserts

Chocolate Brownie,
chocolate sauce, vanilla ice cream

Sticky Toffee Pud,
salted caramel sauce, vanilla ice cream

Vanilla Biscoff Cheesecake,
topped with crushed biscoff

Tart au Citron^V,
with raspberry coulis

Gluten Free VEGAN Trillionaire Tart,
with raspberry Coulis

Mixed Luxury Ice Cream^{GF},
vanilla bean, chocolate or strawberry

This menu is based from our Main Menu which we change from time to time. If you have pre-ordered and we change the menu, we will contact you for a new pre order.

PLEASE NOTE...
We do not take multiple payments for large bookings.

Don't forget we serve a delicious Sunday Roast, 2 courses for £23.90!

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.

When visiting our establishment it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Please speak to a member of staff if this applies to you. 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.** Our vegan dishes are made to vegan recipes but may not be suitable for those with milk or egg allergies. **We recommend that anyone with potentially SEVERE reactions to food DO NOT EAT.**