

Cabaret Lunch Menu

2 Courses £24.90

3 Courses £27.90

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},
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, **+£1 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

Linguine Burrata,
slow cooked chorizo tomato sauce topped with creamy Burrata ...**make veggie^V without chorizo, just ask**

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,
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

Don't forget we serve a delicious Sunday Roast, 2 courses for £22.90!

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.