

Dinner Menu

To Start.....

Cream of Vegetable & Fresh Herb Soup

Allergen, 7, 12

Slow Roast Belly of Pork

With Honey & Soy Glaze with an Apple & Apricot Compote

Allergen, 8

Tomato, Mozzarella & Basil Salad

With Summer Baby Leaves

Allergen 7

Spicy Chicken Wings

With BBQ Dip

Allergen 12

The Main Event.....

Roast Stuffed Leg of Lamb

Red Wine Jus

Allergen Wheat

Supreme of Chicken

With Arabiatta Sauce on a Bed of Pappardelle

Allergen Gluten

Baked Fillet of Salmon

With a Chorizo & Black Olive Potato Cake

Allergen Salmon 7, 9, 12

Vegetable Stir fry

With Sweet Chilli & Soy Sauce

Allergen Gluten. 7

Something Sweet....

Banoffee Tartlet with Dark Chocolate Shavings ***Allergen, Wheat, 7, 8, 11***

White Chocolate & Raspberry Cheesecake ***Allergen Wheat, Gluten 7,8,11***

Warm Apple Crumble with Vanilla Ice Cream ***Allergen Wheat 8,9,11***

Caramel Peacan Brownie Drizzled with Chocolate Sauce ***Allergen 7, 11***

Food Allergies and Intolerances

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness. If you have a food allergy or food intolerance please refer to the index below, where the allergens are listed numerically and presented in that format under each Menu item.

No1 & 2 Shellfish (e.g. prawns or mussels)

No3 Fish No4 Peanuts

No5 Nuts (specify nut) No6 Cereal containing gluten.

No7 Milk/milk products, No8 Soya

No9 Sulphur Dioxide, No10 Sesame seeds

No11 Egg No12 Celery and Celeriac, No13 Mustard, No14 Lupin