



*An Evening With*  
*Thursdays 18:30 to 21:00*

**STARTERS**

**Citrus Cured Salmon**

Balsamic beets, crème fraîche, crispy capers and dill oil

**Mango & Habanero Pork Belly Bites (gf,df)**

Pineapple salsa and micro coriander

**Brussels Pork Pate**

Blood orange gel, red onion jam, crispy shallots and a brioche loaf

**Tomato & Mozzarella Bruschetta (v)**

Homemade sourdough, fresh basil, olive oil, buffalo mozzarella, micro herbs, nut pesto

**MAIN COURSES**

**Pan-roasted Chicken Supreme**

Baby carrots, purple romanesco cauliflower, rosemary roasted fondant potato, chicken jus

**Pan-fried Cod Fillet (gf)**

Parisienne potatoes, baby spinach, cream of mussel sauce

**Prime Rib Beef Burger (gf,df)**

Served in a toasted brioche bun, with wholegrain mustard mayo, caramelised shallots, emmental cheese, baby gem lettuce and skin on fries

**Pan-fried Seabass (gf)**

Caramelised shallots, celeriac purée, green beans & smoked bacon lardons  
Pescetarian option available

**Pea & Shallot Ravioli (vg)**

Sage beurre noisettes, pine nuts and micro basil

**SIDES**

**Red Chilli & Garlic Tenderstem Broccoli (gf,df) – 6**

**Sweet Potato Fries (gf,df) – 6**

**Skin On Fries (gf,df) – 6**

**Add Truffle Oil & Parmesan to Fries – 2**

(v) – Vegetarian, (vg) – Vegan, (gf) – Gluten Free, (df) – Dairy Free

All our food is prepared in a kitchen where nuts, gluten, and other allergens are present, and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service charge, including entertainment, will be added to your bill. Thank you.



