



**CELEBRATE WITH US OUR
31st
ANNIVERSARY**

20th – 23rd November 2024

**SPECIAL MENU,
WINE TASTING & LIVE MUSIC**

2 COURSES: £30 3 COURSES: £35

including 2 glasses (125ml) of Wine

(A Discretionary 10% Service Charge will be added to your Bill)

STARTERS

- Warm Tiger Prawns with Chilli & Potato Salad, Coriander & Mint (S)
- Buratta & Heritage Tomato with Pearl Balsamic & Basil Olive Oil Dressing
- Pumpkin Soup with Fresh Scallops & toasted Seeds (N)

MAINS

- Scottish Rib-eye Steak with Chimichurri Sauce, Romano Caesar Wedge
- Cod & Ox Cheek Stew with Swede, Carrot & Horseradish Mash
- Supreme of Corn-fed Chicken with Fennel Salad & Romesco Sauce (N)
- Roasted Butternut Squash with Chestnut Mushrooms, Cranberries & Mixed Spice (V)

DESSERTS

- St Clements Parfait with Papaya/Dragon Fruit Compote
- Hot Mini Doughnuts with Forest Fruit Sauce
- Chocolate Mousse

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.