



RESTAURANT BUFFET MENU

MAINS

- Beef Shin and Ale Pie (*DF)
- Pink Peppercorn and Herb Crumb Baked Sea Trout (*DF)
- Cajun Chicken Bites and Vegetable Skillet (*DF/GF)
- Spinach and Ricotta Lasagna (V)

SIDES

- Steamed New Potatoes with Fresh Chopped Herbs (*DF/GF)
- Sautéed Swiss Chard with Cauliflower and Green Beans (*DF/GF)
- Honey Roasted Carrots with Black Onion Seeds (*DF/GF)
- Watercress sauce (*DF)
- Vegetarian Gravy (*DF/GF) (V)
- Mixed Leaves with French Vinaigrette (*DF/GF)
- Greek Salad (*DF/GF)

DESSERTS

- Summer Berry Eton Mess (*GF)
- Pistachio Chocolate Cake and Vanilla Ice Cream
- Ricotta and Amaretti Tart with Apricot and Mascarpone
- A Selection of Local Cheeses, Grapes, Celery, Chutney and Biscuits

V (VEGETARIAN) *DF (DAIRY FREE) GF (GLUTEN FREE) ON REQUEST

For any allergen or vegan information please call
(0118) 969 8000 or ask your waiter.