



RESTAURANT MENU

Mains

Beef Shin and Ale Pie (DF)
Tuscan Style Baked Seatrout (GF)
Barbeque Pulled Pork Neck
Chickpea and Butternut Squash Tagine (GF, DF)

Sides

Roasted Carrots and Cauliflowers with Green Beans (GF, DF)
Sauted Shallots with Curly Kale (GF, DF)
New Potatoes with Fresh Chopped Herbs (GF, DF)
Vegetarian Gravy (GF, DF)
Mixed Leaves with French Vinaigrette (GF, DF)
Shaved Fennel, Rocket, Walnut and Orange Salad (GF, DF)

Desserts

Apple and Pear Crumble with Vanilla Ice Cream (GF optional)
Raspberry and Pistachio Chocolate Fridge Cake
Peach and Almond Ricotta Cake with Mascarpone Cream
A Selection of Local Cheeses, Grapes, Celery, Chutney and Biscuits (GF optional)

VG = Vegan V = Vegetarian GF = Gluten Free, DF = Dairy Free
For any allergen or vegan information please call (0118) 969 8000 or ask your waiter.

Products can be prepared using ingredients that do not contain dairy/gluten, however we cannot guarantee the complete absence of these allergens due to the risks of environmental cross contamination as our kitchen handles allergen containing ingredients' or similar.