



**Private Dinner Menu
(V) Vegetarian**

Starters

- Tomato & basil soup with a warm crusty roll (V)
- Loaded potato skins with cheese & mushroom, sour cream & chive dip (V)
- Loaded potato Skins with cheese & bacon, sour cream & chive dip
- Spicy sweetcorn fritters with tomato salsa (V)
- Duck spring rolls with a hoisin dip
- Whitebait with tartar sauce & brown bread

Mains

- Roasted vegetable tart served with roasted new potatoes and salad (V)
- Caramelised onion sausages in an ale and onion gravy with creamy mashed potato and peas
- Sweet chilli salmon topped with crispy wantons with rice and tenderstem broccoli
- Scampi, chips & peas with tartar sauce
- 8oz Aberdeen angus cheese & bacon burger served with chunky chips & onion rings
- Quorn buttermilk chicken burger topped with cheese and garlic mayonnaise served with chunky chips & onion rings (V)

Afters

- Apple, sultana & cinnamon crumble with Devonshire custard
- Chocolate fudge cake with bourbon vanilla ice-cream
- Chef's Chocolate Cheesecake with bourbon vanilla ice-cream
- Sticky toffee pudding with Devonshire custard

**Three Courses £26.00 per person
Two Courses £23.00 per person**

*A discretionary service charge of 10% will be added to your bill and will be shared out amongst all of our team, those you see and those you don't see behind the scenes
All prices include VAT at the current rate.*