

# CELEBRATION MENU

Three courses 38.50

## STARTERS

**Garlic & Paprika Prawns** three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites  
*gf option available*

**Mozzarella & Ricotta Arancini** with parmesan and truffle mayonnaise **v**

**Asian Buttermilk Fried Chicken** served with sticky soy, ginger, sesame and chilli glaze

**Charred Tenderstem Broccoli** with chermoula, pickled golden raisins, chilli and a red pepper vinaigrette **vg gf**

**Burrata & Baby Pear Salad** with toasted pine nuts and mustard vinaigrette **v gf**

## MAINS

**Thai Green Chicken Curry** with mangetout and green beans  
*served with spring onion rice and prawn crackers*

**OR** swap chicken for tofu **vg**

**Add** ♦ laffa flatbread **v** 3.00

**Pan-fried Fillet of Seabass** braised fennel, caviar & dill sauce  
*served with crushed baby potatoes* **gf**

**Spanish Chicken** butter roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce **gf**

**Vegan Sticky Asian Tofu Salad** soy glazed tofu, kimchee, shredded leaves and edamame beans

**10oz Rib-Eye Steak** 9.50 supplement  
28-day, dry-aged, grass-fed British beef  
*served with gem salad, Caesar dressing & fries*

**Add a sauce** 2.25 ♦ peppercorn **gf** ♦ shallot & mustard butter **gf** ♦ chermoula **gf**

## DESSERTS

**Rich Chocolate Delice** smooth chocolate mousse, biscuit base, caramel sauce, vanilla pod ice cream & chocolate shavings **v**

**Lemon & Raspberry Semifreddo** lemon & raspberry parfait with raspberry coulis, topped with raspberries **vg gf**

**Miso Caramel Custard Tart** Brûléed and served with vanilla pod ice cream and shortbread crumb **v**

**Mango or Raspberry Sorbet** **vg gf**

## SIDES

**Steamed Tenderstem Broccoli** **vg gf**

4.75

**Truffle & Parmesan Fries** **v gf**

5.75

**Gem Caesar Salad**

4.25

**Sweet Potato Fries** **vg gf**

5.25

crispy gem lettuce with creamy Caesar dressing and parmesan **v**  
*gf option available*

**Fries** **vg gf**

4.25

**Onion Rings**

3.50

Please speak to a team member before you order if you have any allergies or intolerances.

**We cannot guarantee that any of our dishes are 100% allergen free.**

**v** vegetarian | **vg** vegan | **gf** gluten free

Please scan QR code for our full allergen statement and dish information.



TRIAL/02/25B



# CELEBRATION

Raise A Glass