

THE TARBET HOTEL

CELEBRATION MENU

2 courses £24 | 3 courses £30

STARTERS

CHEF'S SOUP OF THE DAY (*va, vea, gfa*)

Crusty bread

HAGGIS PAKORA

Yoghurt & mint dip, Asian salad

MOROCCAN HUMMUS (*v, ve, gfa*)

Sweet drop peppers, pickled watermelon, spiced chickpea & whole grains

MAINS

FISH & CHIPS (*gfa*)

Beer battered sustainable haddock, fries, mushy peas & lemon

STEAK PIE

Butter pastry, roast root vegetables, mashed potato or fries

WILD MUSHROOM & SPINACH RISOTTO (*va, vea, gfa*)

Wild garlic butter, tarragon and truffle oil

SOUTHERN FRIED CHICKEN BURGER

Brioche bun with house sauce, gem leaf, plum tomato, gherkin, fries & slaw

NEAPOLITAN PIZZA (*v*)

Fresh mozzarella and basil, sourdough base, tomato ragu

DESSERTS

STICKY TOFFEE PUDDING (*v*)

Butterscotch sauce, vanilla ice cream

BRAMBLE & BRAMLEY APPLE CRUMBLE SLICE (*v, vea*)

With custard

ETON MESS (*gfa*)

Fresh strawberries, Chantilly cream, meringue

SIDES

FRIES (*ve, gfa*) £4.75

CAJUN SPICED / CHILLI & PARMESAN £4.95

HOUSE SLAW (*v, gf*) £4.25

GARLIC & HERB TOAST (*v*) £4.95

BUTTERED MASHED POTATO (*v, gfa*) £4.75

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(*v*) vegetarian, (*va*) vegetarian available, (*ve*) vegan, (*vea*) vegan available, (*gf*) gluten free, (*gfa*) gluten free available

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