

CELEBRATION MENU

2 Courses 17.95 per person | 3 Courses 20.95 per person

STARTERS

Soup of the Day *(v, vea, gfa)*
Sourdough Bread | Unsalted Butter

Spicy Chicken Tempura
Seasoned Crispy Chicken Strips | Sweet Chilli Dip

Crispy Haggis Pakora
Hot Honey Dip | House Salad

BBQ Loaded Potato Skins *(v, gfa)*
Fried Potato Skins | Smoky BBQ Sauce | Melted Cheese
Add Bacon or Chicken 2.50

MAINS

Slow Braised Steak & Sausage Pie
Slow-Braised Steak & Sausages in a Rich Gravy | Buttered Pastry
Vegetables | Sea Salted Fries

Chicken Parmigiana
Breaded Chicken Breast | Napoli Sauce
Parmesan | Sea Salted Fries

Gammon Steak *(gf)*
Fried Egg | Grilled Pineapple | Sea Salted Fries

Mac & Cheese with Garlic Bread *(v, gfa)*
Add Bacon 3.00 | 'Nduja 3.00 | Korean Style Chicken 4.00

Vegan Spiced Breaded Jackfruit Burger *(ve)*
Brioche Bun | Vegan Cheese | Lettuce | Tomato | Pickled Slaw | Sea Salted Fries

Steak & Chips *(gf)*
6oz Sirloin | Peppercorn Sauce
5.00 supplement

DESSERTS

Duo of Ice Cream *(v, vea, gfa)*
Rossini Curl

Raspberry & Gin Cheesecake *(ve)*
Raspberry Coulis | Raspberry Sorbet

Sticky Toffee Pudding *(v)*
Toffee Sauce | Vanilla Ice Cream

SIDES

Sea Salted Fries *(ve, gf)* 4.25

Cajun Fries *(v, ve)* 4.25

Seasonal Greens *(v, vea)* 4.45

Halloumi Bites *(v)* 4.95

Crispy Onion Rings *(ve, gfa)* 4.95

Mini Mac & Cheese *(v, gfa)* 5.45

Bread & Butter *(v, vea)* 1.95

Garlic Bread *(v, gfa)* 4.25

Garlic Bread
with Cheese *(v, gfa)* 4.95

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

CELEBRATION MENU

COMMERCIAL