

Celebration Menu

2 Courses - £25.95 | 3 Courses - £30.95

Starters

Soup of the Day *(v, vea, gfa)*
Salted Butter | Sourdough Loaf

Crispy Vegetable Tempura *(gfa)*
Indian Summer Mix | Black Sesame Seeds
Soy & Miso Dip

Korean Chicken Bites
Coriander & Chilli Salad | Pickled Carrot | Garlic Oil
Sesame Seeds

Avocado Caprese with Basil Pesto *(v)*
Heirloom Tomato | Mozzarella | Avocado | Pesto
Lemon Dressing

Fine Chicken Liver Parfait
Red Onion Marmalade | Sourdough Croutons

Desserts

Classic Bread & Butter Pudding *(v)*
Crème Anglaise | Vanilla Ice Cream

Toffee Pecan Roulade *(v)*
Tablet Crumb | Toffee Drizzle
Salted Caramel Ice Cream

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

Passionfruit Delice *(v)*
Passionfruit Coulis | Raspberry Sorbet
White Chocolate Tuile

Trio of Ice Cream *(v, gfa)*
Chocolate Ash

Mains

Charred Chicken Escalope *(gf)*
Herb Mash | Seasoned Vegetables
Peppercorn Sauce

Fish & Chips *(gfa)*
Battered Haddock Fillet | Minted Mushy Peas
Tartare Sauce | Pickled Onion

Steak & Ale Pie
Buttered Puff Pastry | Herb Mash
Seasoned Greens

Classic Carbonara
Pancetta | Parmesan | Garlic Bread
Add Chicken **4.00**

Steak Frites *(gf)*
8oz Sliced Sirloin | Salted Fries
Peppercorn Sauce
7.00 Supplement

Southern Fried Chicken Burger
Milk Bun | Gem Lettuce | Tomato | Garlic Aioli | Fries

Sides

Fries
Sea Salted *(ve, gf)* **4.00**
Truffle & Parmesan *(gf)* **5.25**
Cajun *(ve, gf)* **4.50**

Buttered Mash Potato *(v, gf)* **4.00**

Seasoned Greens *(v, gf)* **4.50**

Corn on the Cob *(v, gf)* **4.00**

House Salad *(ve)* **5.25**

Caprese Salad *(v)* **5.25**

Garlic Bread *(v)* **4.25**

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

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

THE
TORRANCE

**Celebration
Menu**