

# Group Menu A

2 Courses £18.95, 3 Courses £24.95

Calamari & Chorizo Pan Fried in Lemon and Garlic Butter  
*Tossed Salad*

Classic Prawn Cocktail (GFA)  
*Cucumber Galette, Marie Rose Sauce, Brown Bread Fingers*

Aromatic Spiced Seafood & Shellfish Croquettes  
*Sweet Chilli Dip, Dressed Rocket*

Smoked Chicken and Avocado Stack (GF)  
*Sun Dried Tomatoes, Crostinis, Micro Herb Salad*

Duo of Galia and Watermelon (VE) (GF)  
*Mango Sorbet*

Minestrone Soup (VE) (GF)  
*Gluten Free Rustic Croutons*



200g Minced Steak Burger  
*Deep Fried Onions, Gherkins, Dijon Mayonnaise*  
Add Bacon / Pancetta / Mature Cheddar / Monterey Jack &1 Each

Chicken Schnitzel Burger  
*Sweet Chilli Mayonnaise*

Pulled & Pressed BBQ Pork Burger  
Add Monterey Jack Cheese / Crispy Pancetta: £1 Each

Homemade Fish Finger Burger  
*Tartar Sauce*

Griddled Mediterranean Vegetable and Halloumi Brochettes (V) (GF)

Chickpea & Coriander Burger (VE)  
*Pickled Cucumber, Lemon Mayonnaise*

Burgers served in a Brioche Bun with Lettuce and Tomato

All Main Courses are accompanied by Skinny Fries

*GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.  
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.*

# Group Menu B

2 Courses £22.95, 3 Courses £28.95

**Smoked Haddock and Spinach Open Ravioli**  
*Creamy Chive Sauce*

**Fresh Scottish Salmon Risotto (GF)**  
*Peas à la Française, White Wine Cream Sauce, Rocket Leaves, Shaved Parmesan*

**Homemade Duck Spring Rolls**  
*Oriental Vegetable Salad, Hoi Sin Sauce*

**Slow Cooked Belly Pork Char Siu**  
*Asian Stir-Fry*

**Chilled Gazpacho (VE) (GFA)**  
*Herb Bruschettas*

**Ricotta Stuffed Zucchini Ribbons (V) (GF)**  
*Rocket and Pine Nut Salad, Balsamic Reduction*



**250g Sirloin Steak (&4 Supplement) (GFA)**  
*Deep Fried Onions*

**Escalope of Pork “Cordon Blue” (GFA)**  
*Tomato & Basil Fondue*

**Tempura Fried Cod and King Prawn**  
*Lemon Wedge, Tartar Sauce*

**Piri-Piri Chicken, Chorizo & Oven Ripened Tomato Brochette**  
*White Bean & Parsley Purée*

**Pan Seared Aubergine & Ratatouille Timbale (V) (GF)**  
*Goat’s Cheese Glaze, Herb Crostini, Warm Pesto Dressing*

**Trio of Croquettes (VE) (GFA)**  
*Wild Mushroom, Pesto and Spinach, Spiced Mango & Onion Chutney*

**All Served with Hand Cut Chips and Steamed Greens**

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## Desserts

*For Menu A or B*

**Caramel Crème Brûlée (GFA)**

*Hazelnut Biscotti*

**Warm Homemade Chocolate Brownie (GFA)**

*Vanilla Ice Cream*

**Mixed Berry Eton Mess (GF)**

*Chantilly Cream, Crushed Meringue, Berry Coulis*

**Lemon & Lavender Tart (GFA)**

*Orange & Thyme Crème Fraîche*

**White Chocolate & Raspberry Cheesecake**

*Fresh Guernsey Cream*

**Cheese Board (GFA)**

*Cheddar, Brie and Stilton with Chutney,*

*Celery, Grapes and Biscuits*

**(£2 Supplement)**

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