

# Psychic Supper

Tuesday 5<sup>th</sup> June

6.30pm for 7pm

## Starters

- Salt beef, horseradish and apple crisp
- Cucumber soup with feta crumble<sup>(v)</sup>
- Garlic butter prawns with toasted sourdough

## Mains

- Lamb shank with Moroccan cous cous
- Lentil, cabbage and miso bake with root vegetables <sup>(v)</sup>
- Seabass with crushed new potatoes, mange tout, chorizo and creamy tomato sauce

## Desserts

- Pimms Jelly with sweet pickled cucumber and fresh berries
- Chocolate fudge pots with mascarpone cream and blueberries
- Rhubarb and ginger cheesecake with orange sorbet

Followed by a demonstration of mediumship by Steven Treadaway

**Three courses £27.95**

Head Chef: David Arnott  
(Gratuities at your discretion)

*Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.*