

Psychic Supper

Tuesday 7th November

6.30pm for 7pm

Starters

Leek and potato soup with crispy leeks and toasted focaccia ^(v)

Rosemary and garlic warmed scotch egg with celeriac remoulade

Tomato and red pepper mousse with a stilton bon bon ^(v)

Mains

Braised beef stew flavoured with thyme, carrot and parsnip served with a cheddar and chive dumpling

Pan fried hake on a bed of chorizo, chickpea and coriander with a wild garlic puree

Sweet potato falafels with roasted red pepper tapenade, almonds, sautéed onions and peppers and grilled halloumi ^(v)

Desserts

Sticky toffee pudding with a caramel sauce and vanilla icecream

White chocolate, pistachio and cranberry bread and butter pudding with crème anglaise

Apple and cinnamon crumble with an apple crisp and custard

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £26.95

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.