

Psychic Supper

Tuesday 17th July

6.30pm for 7pm

Starters

Rocket and courgette soup with a goats cheese crouton^(V)

Crispy breaded whitebait with smoked paprika aioli ^(DF)

Asparagus, duck egg and crispy Parma ham salad with maple syrup and mustard dressing ^(GF)
^(DF)

Mains

Keralan cauliflower and red pepper curry with sweet potato and chick pea patis and basmati rice
^{(GF) (VG)}

Spaghetti bolognese with garlic bread and a parmesan crisp

Grilled seabass with warm heritage tomato salad, sautéed potatoes and basil oil ^{(GF) (DF)}

Desserts

Crumble of the day served with custard or ice cream^(N)

New York cheesecake with toffee sauce hazelnut brittle ^(GF)

Coco pops panna cotta with milk jam, puffed rice and chocolate ganache ^(GF)

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £27.95

Head Chef: David Arnott

(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | GF – Gluten free | N – Contains nuts | DF – Dairy free

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.