

# Psychic Supper

Tuesday 14<sup>th</sup> August

6.30pm for 7pm

## Starters

Herby tomato gazpacho with basil oil <sup>(V)(DF)(GF)</sup>

Grilled mackerel with horseradish and heritage beetroot <sup>(GF)</sup>

Roasted chicken thigh with pea puree and pea shoot salad <sup>(GF)</sup>

## Mains

Vegetable panang curry with coconut rice and a mango and papaya salad <sup>(GF)(VG)(DF)</sup>

Chicken, pork belly and chorizo paella <sup>(DF)</sup>

Roasted cod loin with baby leeks, fondue of onions and crème fraiche, charred lettuce and watercress <sup>(GF)</sup>

## Desserts

Vanilla poached strawberries with min and a prosecco sabayon and short bread

Caramalised banana, chocolate ganache, peanut brittle, chocolate soil and peanut butter ice cream <sup>(GF)(N)</sup>

Apple and blackberry crumble with custard <sup>(N)</sup>

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.*