

Psychic Supper

Tuesday 9th October

6.30pm for 7pm

Starters

Plaice goujons with pea puree and dressed rocket

Spinach and water cress soup with a mini tin loaf ^(GF)

Smooth chicken liver pate with toasted sourdough and chutney

Mains

Mozzarella stuffed chicken breast wrapped in bacon with creamy mashed potatoes, fine green beans and a wholegrain mustard cream sauce ^(GF)

Cajun vegetable bean burger served in a brioche bun with home cut chips, onion rings and salad ^(V)

Pan fried sea bass fillet with buttered new potatoes, samphire, capers and lemon ^{(GF)(DF)}

Desserts

Lemon set passion fruit cheesecake

Cockney (apples and pears) crumble with custard

Chocolate and orange mousse with candied peel and short bread biscuit ^(DF)

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.