

Psychic Supper

Tuesday 19th March

6.30pm for 7pm

Starters

Tomato soup with a Marmite and cheddar crouton^(V)

Peanut chicken satay with spring onions and fresh coriander^(N)

Chargrilled mackerel with crispy shallots and sweet and sour beetroot^(GF)

Mains

Coconut and chickpea curry with fragrant sticky rice^{(VG)(DF)}

Red wine and rosemary lamb shank, minted garden peas and olive oil mashed potatoes

Prosciutto wrapped cod loin with mangetout, tender stem broccoli and a parsley, caper and lemon dressing served with crushed new potatoes^(GF)

Desserts

Baileys and dark chocolate pots served with shortbread

Seasonal fruit crumble with dairy free vanilla ice cream^{(DF)(VG)} or custard

Key lime pie with candied peel and crème fraiche

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £29

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.