

# LADIES NIGHT

## Friday 10th May

### Starters

*Pancetta, asparagus and new potato salad with a crispy egg and a wholegrain mustard dressing*

*Tomato tartare, heritage tomatoes, basil, tapenade and sourdough crumbs <sup>(VG)(DF)</sup>*

*Prawn and crayfish salad with a wholemeal mini tin loaf*

### Mains

*Moroccan lamb chops with roasted Mediterranean vegetables and couscous*

*Roasted cod supreme with samphire, purple sprouting broccoli, sautéed potatoes and a lemon butter sauce <sup>(GF)</sup>*

*Pan fried chicken breast with peas, broad beans, Parisian potatoes and a creamy tarragon sauce*

*Braised portobello mushroom with spelt, charred baby gem, tofu dressing and pumpkin seed pesto <sup>(GF)(DF)(VG)</sup>*

### Desserts

*White chocolate panna cotta with lemon, mint and olive oil strawberries*

*Raspberry pavlova*

*Warm cherry lattice pie with dairy free ice cream <sup>(VG)(DF)</sup> or vanilla ice cream*

**Three courses £22.50**

**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.