

Psychic Supper

Tuesday 10th September

6.30pm for 7pm

Starters

Broccoli soup with a blue cheese crouton ^(V)

Pork, apricot and pistachio terrine served with Piccalilli and sourdough^(N)

Salt and pepper squid with garlic aioli

Mains

Pan fried chicken supreme with spinach crushed new potatoes, roasted asparagus and a tomato, basil and olive butter^(GF)

Oven roasted plaice with sautéed potatoes, tender stem broccoli, samphire and a lemon, caper sauce^(GF)

Wild mushroom, truffle and parmesan risotto with dressed rocket ^{(V)(GF)}

Desserts

Apple and mixed berry crumble^(VG) with custard, ice cream or dairy free ice cream

Chocolate brownie manifesto bar with berries and honeycomb ice cream^(GF)

Lemon and lime posset with citrus crisp and shortbread

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £29

Head Chef: George Reynolds

(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.