

Psychic Supper

Al Fresco

Tuesday 18th August

6pm for 6.15pm

Starters

- Summer vegetable soup served with crusty bread ^(VG)
- Chicken liver pate with toasted sourdough and red onion chutney
- Whitebait served with lemon mayonnaise

Mains

- Classic fish pie served with crusty bread
- Clinks farm Pork chop, with apple mashed potato, onion gravy and vegetables ^(GF)
- Aubergine and chick pea curry served with rice and naan bread ^(VA)

Desserts

- New York cheesecake with fresh berries and pouring cream
- Apple crumble ^(VG) with custard, ice cream or dairy free ice cream
- Red velvet brownie with flat white ice cream

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £30

Head Chef: Robert Mann
(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | VA – Vegan Alternative | 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.