

Psychic Supper 'Al Fresco'

Tuesday 18th May

6pm for 6:30pm

Starters

Creamy garlic buttered mushrooms served with hot toast ^(VA)

Pear, stilton and walnut salad

Salmon and crème fraiche soufflé with dressed salad

Mains

Grilled pork chop with caramelised apple, sautéed potatoes, vegetables of the day and an Aspall's Cyder jus

Coconut, aubergine, red pepper and chickpea curry, with aromatic spiced rice and paratha ^(VG)

Classic fish pie with prawn, cod, smoked haddock and hard-boiled egg served with garlic bread and dressed salad

Desserts

Homemade Bakewell tart and custard

White chocolate topped Lemon and raspberry bavaroise

Hot chocolate fudge cake served with dairy free vanilla icecream ^(VG)

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £30

Proprietor: Simon Peck

(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.