

Psychic Supper

Tuesday 15th June

6:30pm for 7pm

Starters

Falafel bites with dressed leaves and mango chutney^{(VG) (GF)}

Chicken liver pate with chutney salad and toast^(GFA)

Prawn and avocado cocktail served with brown bread and butter

Mains

Pan fried chicken breast served with herby sauteed potatoes, vegetables of the day and a wild mushroom, cream and white wine sauce^(GF)

“Moving Mountain” vegan sausages and mashed potatoes with vegetables of the day and rich red onion gravy^(VG)

Pan fried sea bass fillet with a prawn beurre blanc, crushed new potatoes and vegetables of the day^(GF)

Desserts

Strawberry brûlée cheesecake with fresh strawberries and pouring cream

Homemade chocolate and almond brownie with vanilla ice cream

Apple crumble served with dairy free ice cream^(VG) or custard

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.