

Psychic Supper

Tuesday 19th July

6:30pm for 7pm

Starters

Broccoli ^(VG) and stilton soup with crusty bread £7.00

Beetroot, apple and smoked mackerel salad with a horseradish cream

Chicken liver pate served with warm toast and caramelised onion chutney

Mains

Prime pork sausages with vegetables of the day creamy mashed potatoes and a rich red wine gravy

Moussaka - Greek style homemade lasagne with aubergine and goats cheese served with garlic bread and a side salad ^(V)

Fillet of lemon sole pan fried in a lemon and dill butter topped with prawns and served with crushed new potatoes and vegetables of the day

Desserts

Classic Eton mess

Dark chocolate and salted caramel tart with fresh raspberries and raspberry sorbet ^(VG/GFA)

Lemon meringue pie with raspberries with pouring cream

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £32.50

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.