



# JUNE INCLUSIVE DINNER

2 courses - £13.95 / 3 courses - £18.95

Mon - Thurs: 5.30 – 9.30pm, Fri: – 5.30 – 10pm, Sat: 5.30 – 6.45pm

## Starters

Home-made soup of the day with warm bread

Fresh linguini tossed with pesto & julienne tomato, topped with rocket & parmesan

Smoked salmon and baby prawn salad with lemon dressing

Cajun chicken quesadilla with melted cheese and sour cream dip

Kidneys and black pudding sautéed with onion and mushroom cooked in a white wine and wholegrain mustard cream sauce

## Main

Slow braised lamb shoulder with cheese and chive mash and a rich stock sauce

Whole baked trout cooked with lemon and garlic and topped with fresh rocket, herb oil and parmesan

Chunky beef chilli served with Mexican rice sour cream and tortilla crisps

Chicken parmesan pan fried with breadcrumbs and Monterey jack cheese with Italian tomato linguini

Sweet potato and goats cheese risotto, rocket, balsamic, parmesan cheese

Extra vegetables and side dishes are not included – please order with your waitress if you would like any accompaniments

*Allergens list available on request*