

MAIN  
COURSE

Beef teriyaki sauté mushroom &amp; caramelised onions (so)

Baked fish pie (d, so)

(Ve) Vegetable lasagne (g, d)

(Ve) Garlic &amp; herb tossed potatoes

## SOUP

(V) Vegetable &amp; corn chowder (d)

Freshly baked brown &amp; white rolls (g)

Garlic croutons (g)

MAKE YOUR  
OWN SALAD

Assorted lettuce

Roasted root vegetables

Cucumber

Feta cheese

Tomato

Greek yoghurt

Gherkins

Diced ham

Pumpkin seeds

Steam chicken

Sundried Tomato

Crispy bacon

Olives

prawns

Chickpeas

Selection of dressings

MINI  
DESSERT

(V) Chocolate mousse (d, so)

(V) vegetarian suitable, (Ve) vegan suitable, (Df) dairy free

d - dairy, e - eggs, g - gluten, f - fish, su - sulphur dioxide, so - soya, mu - mustard, cr - crustaceans

Some of the dishes on the menu may contain food allergens, these are identified against each dish on the menu. Please check the allergen information every time you dine with us as some ingredients may have changed since your last visit. We handle nuts, gluten and other allergens in our kitchen. While we take steps to prevent cross-contamination, we cannot guarantee any menu item is 100% free of a particular allergen. Please inform a member of the team of any food allergies or dietary requirements before ordering. Our full allergen matrix is available upon request. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.