

Date Night | Live Music

Friday 29th May £39.95 per person

To begin the evening:

A complimentary selection of handcrafted flavourful canapes

STARTER

Chef's Seasonal Soup

Accompanied by warm artisan bread (V,VE) (GF available)

Smoked Duck & Orange Salad

Finely sliced smoked duck breast with orange segments, toasted walnuts, heritage greens, and pickled red onion (GF)

Wild Mushroom Arancini

Golden risotto balls infused with wild mushrooms, set atop a silky mushroom velouté, finished with shavings of aged Parmesan (V)

Smoked Haddock & Spring Onion Fishcakes

Lightly smoked haddock and spring onion fishcakes, accompanied by a velvety mustard hollandaise and peppered rocket

MAIN

Chicken Supreme

Pan-seared chicken supreme, served with sautéed baby vegetables, dauphinoise potatoes, and finished with a luxurious champagne cream sauce (GF)

King Prawn Linguini

Fresh linguine tossed with succulent king prawns, delicately infused with garlic and chilli, finished with aged Parmesan shavings

Gnocchi with Pesto

In a rich, cream-based basil pesto, garnished with toasted pine nuts and micro herbs (V) (VE available)

8oz Sirloin Steak (£9 supplement)

Served with vine-ripened tomatoes, a roasted flat mushroom, chunky chips, and a classic peppercorn sauce (GF available)

DESSERT

Trio of Decadent Desserts

*A sharing selection curated by our in-house pastry chef
(GF, VE, V, available)*

Cheeseboard (£4 supplement pp)