



Inclusive Package Menu

2 course allocation is a Main Course & Starter or Dessert (£8.95 extra for 3 courses)

3 course allocation is a Starter, Main Course & Dessert

Some dishes are subject to a Surcharge for both 2 & 3 course allocations

Breads & sides are not included in any allocation

- BREADS -

Grilled Flat Bread

Caramelised Onion Hummus

£8.50 ^{VG}

Garlic Ciapanini Bread

£7.95 ^V

Garlic Ciapanini Bread

with Cheese

£8.50 ^V

STARTER

- CLASSICS -

Spiced Carrot & Lentil Soup

Black Onion Seeds & Mini Naan Bread ^{V VG M GFM DM}

Smooth Chicken Liver Parfait

Pickled Plums, Plum Puree, Chutney

& Toasted Brioche ^{GFM}

Sauteed Garlic Mushrooms & Spinach

Toasted Sourdough & Balsamic Onion Crème Fraiche

^{V VG M GFM DM}

Pork Belly Croquettes

Texture of Cauliflower,

Caramelised Granny Smith Apple

- FILIPINO STREET FOOD -

“Chicken Inasal Skewer”

Traditional marinated Chicken, cooked on the barbecue, served with a Mango Salad. ^{GF DF}

“Bola-Bolang Isda”

Filipino style fishcake,

probably the most popular Philippine street food enjoyed by people from all walks of life. Served with a Asian Dipping Sauce. ^{GF DF}

“Pancit Bihon”

Street food at its best, Wok fried Rice Noodle with Egg & Vegetables ^{GF V DF}

MAIN

- CLASSICS -

Longhorn Steak, Ale & Mushroom Pie, Seasonal Vegetables, Chips

Classic Lasagne, Chips & House Salad

Philippine Coconut Chicken Curry, Coriander & Fragrant Rice ^{GF DF}

Duck Breast, Confit Duck Fat Potato Terrine, Spiced Beetroot, Blackberry & Red Wine Sauce ^{GF} (£4.50 Surcharge)

Local Craft Beer Battered Fish, Chips, Tartar Sauce, Lemon & Mushy Peas ^{GFM DF}

Sea Bass, Crushed New Potatoes, Braised Fennel, Lemon & Herb Velouté ^{GF DFM} (£3.50 Surcharge)

Provençal Vegetable Lasagne, Chips & House Salad ^{VG DF}

Sweet Potato, Spinach & Chick Pea Curry, Grilled Flat Bread & Fragrant Rice ^{VG GFM DF}

Filipino Barbequed Chicken & Mango Salad ^{GF DF}

- ROAST -

Available Monday – Saturday lunch 12 – 2 & all-day Sunday 12 – 8 (Sunday 12-7 Oct – Mar)

Monday - Tuesdays will be serving you favourite carvery roast to your table, with vegetables served separate to help yourself to.

Wednesday – Sunday (& bank holidays) will be served from our Carvery.

Roast Meat ^{GFM DM*} or **Vegetarian Sausages** ^{V* GFM DM*}

served with a selection of fresh market vegetables, roasted* & mashed potatoes and all the trimmings

*Please be aware that our roast potatoes are cooked in animal fats & not suitable for vegetarians.

- CHAR GRILL -

Dunwood Farm Beef Burger, Bacon & Monterey Jack Cheese

Hoi Sin Pulled Pork Burger, Beef Pattie, Pickled Slaw

Butter Milk Southern Fried Chicken Burger, Chorizo, Monterey Jack Cheese, Hot Honey BBQ Sauce

Falafel & Spinach Burger, Tomato Relish ✓

Our burgers are served in a brioche bun with lettuce, tomato, gherkin & chips.

Local Dunwood Farm, dry aged for a minimum of 40 days,

10oz Longhorn Rib Eye Steak (£15 Surcharge) GF

8oz longhorn Sirloin Steak (£12 Surcharge)

served with Chips, Field Mushroom, Roasted Tomato & a Sauce of your choice GF DF

Grilled Butterfly Chicken Breast, Field Mushroom, Roasted Tomato, Chips & a Sauce of your choice GF DF

Grilled Gammon Steak, Charred Pineapple, Fried Egg, Chips GF DF

Peppercorn Sauce GF

Stilton Sauce GF

Garlic Butter GF

2 Fried Eggs GF DF

swop to Sweet Potato Fries GF

- SIDES -

Bowl of Chips £4.50 GF VG DF

Cheesy Chips £5.50 GF V DF

Sweet Potato Fries £5.50 GF VG DF

Beer Battered Onion Rings £5.50 VG DF

add pot of Garlic Mayonnaise £1 GF V DF

Mac & Cheese £5.50 ✓

Salad Bowl £4.50 GF VG DF

Feta Cheese Salad £5.50 GF V

Grilled Flat Bread Caramelised Onion Hummus £8.50 VG

Garlic Ciapanini Bread £7.95 ✓

Garlic Ciapanini Bread with Cheese £8.50 ✓

TO FINISH

Our Famous Syrup Sponge & Custard ✓

Classic Toffee Apple Crumble, Clotted Cream Ice Cream V GF

Baileys Tiramisu, Baileys Puree ✓

Cookie Dough Brownie, Vanilla Ice Cream ✓

Lemon Tart, Cherry Puree, Kirch Mascarpone Cream ✓

Vanilla & Cider Panna Cotta, Spiced Ginger Cookies

Ice-cream Selection V GFM

Very Vanilla, Cheeky Chocolate, Wild Strawberries & Cream,

White Mint & Chocolate Crisp or Salted Caramel

Please ask to see our further selection of Gluten free desserts

Why not enjoy a Dessert Wine & Po

Allergens & Dietary Requirements

✓ suitable for vegetarians

VG suitable for vegans

VG M – can be modified to be suitable for vegans

GF = Gluten Free

GFM – dish can be modified to remove cereals

DF – Dairy free

DM – can be modified to remove dairy

Ask to see our full allergen list

PLEASE CLEARLY STATE your dietary requirements on ordering

rt available by the Glass

