

TWO COURSE SET MENU £20.50

TABLE NUMBER

NUMBER IN YOUR PARTY

NAME OF YOUR PARTY

We would be grateful if you could settle your bill prior to the performance

Whistle Down the Wind

22nd July – 10th September 2022

FRESHLY MADE BREAD, OIL AND OLIVES PLATTER G (wheat) *Vegan option available*

BEEF STRIPS IN BLACK BEAN SAUCE

Served on a bed on stir fried vegetables and noodles **So, Ss**

GRILLED CAJUN FILLET OF SALMON SALAD

Served on a bed of mixed leaves, peppers & olives with a lemon & harissa dressing and minted new potatoes **F**

SPANISH STYLE CHICKEN & CHORIZO SKEWERS

Skewered boneless chicken thigh served on a bed of diced potato, chorizo & peppers with a tomato and olive sauce **Mk, G(wheat)**

CHARGRILLED MEDITERRANEAN VEGETABLE QUICHE V

Served with seasonal salad and minted new potatoes **Mk, E, G(wheat)**

SMOKED TOFU IN BLACK BEAN SAUCE Vg

Served on a bed of stir fried vegetables and noodles **Ss, So**

All main courses are served with a bowl of fresh seasonal vegetables for the table

HOMEMADE SUMMER FRUIT PUDDING

Served with clotted cream **Mk, G(wheat)**

RHUBARB FOOL WITH ROSEMARY SHORTBREAD

Mk, G(wheat)

VEGAN HONEYCOMB CHOCOLATE CHEESECAKE Vg

So

FRESH FRUIT SALAD Vg

SELECTION OF ENGLISH CHEESE & OATCAKES (£2.50 supplement)

With spiced onion chutney **Mk, C**

COFFEE & TEA available from £2.50

ALLERGENS

P peanut, **N** nuts, **Mk** milk, **G** gluten, **E** eggs, **F** fish, **S** sulphates, **C** celery, **M** mustard, **So** soya, **Ss** sesame, **Cr** crustaceans, **L** lupin, **Mol** molluscs, **A** alcohol. **V** Vegetarian, **Vg** Vegan

Service charge at your discretion. Where possible produce has been sourced locally.