



GROUP MENU SPECIAL

PLEASE INFORM YOUR SERVER OF ANY ALLERGY PRIOR TO ORDERING

Although We Offer Gluten Free Option on Our Menu, We Are Unable To Guarantee That Any Item Can Be Completely Free Of Allergens

**** ALL SEAFOOD DISHES MAY CONTAIN BONES ****

STARTERS

- *Soup of the Day Served with Warm Tiger Bread*
- *Cheesy Garlic Bread with Crispy Bacon & BBQ Dressing*
- *Sticky Chorizo & Coconut Arancini with Truffle Mayo, Dressed Leaves & Shaved Parmesan*
- *Messy Potato Skins: Crispy Fried Potato Skins Topped with N'duja Chilli Con Carne, Sharp Cheddar, Jalapenos & Sour Cream*

MAINS

- *Pan Fried Chicken Breast Served with Garlic Bread & Creamy Black Pepper Sauce*
- *Honey Chilli Chicken Pitta Served with Peppers, Onions, Garlic Mayo & Siracha Dressing*
- *Crispy Katsu Chicken Curry with Basmati Rice & Warm Naan Bread*
- *100z Rump Steak (£4 Supplement) Onion Rings, Flat Cap Mushroom, Roast Tomato & Black Pepper Sauce*
- *Braised Guinness & Treacle Daube of Beef on Creamy Mash, Seasonal Vegetables, Yorkshire Pudding & Guinness & Treacle Gravy*
- *Pasta Carbonara: Crispy Pancetta, Onions & Fresh Garlic, Penne Pasta Tossed in a White Wine & Fine Herb Cream Served with Toasted Garlic Bread*
- *Baked Fillet of Sea Trout on Warm Vietnamese Noodles & Crispy Vegetables Finished with a Sweet Soya, Chilli & Sesame Dressing*
- *Salt & Chilli Tofu with Wok Fried Vegetables in a Sweet Soya, Chilli & Sesame Dressing, Basmati Rice & Warm Naan Bread*

SIDES INCLUDED: *Thick Cut Chips – Skinny Fries – Garlic Chips – Mash – Buttery Champ – Seasonal Vegetables*

DESSERTS

- *New York Style Cheesecake Served with Seasonal Berry Compote & Vanilla Ice Cream*
- *Raspberry & White Chocolate Roulade Served with Raspberry Gel & Chantilly Cream*
- *Hot Chocolate Fudge Cake Served with Vanilla Ice Cream*

3 Course Meal £23.50 per person