

Tuesday Dinner Menu

Starters

Southern Fried Chicken 3.5.7.9.13.

Served with apple and celeriac remoulade, chef's barbeque sauce

Classic Prawn Cocktail (GF) 1.2.3.4.9.

Mains

Steak Ale Casserole (GF) 7.

Tender beef casserole served with spring onion mash

Salmon Fillet (GF) 3.4.7.9.

Baked salmon fillet served on creamed leeks with lemon dill mayo

Mediterranean Vegetable Linguine (V) 3.5.7.

Vegetables cooked in tomato sauce with pasta and yogurt topping

Chef's Cold Meat Platter (GF) 9.

Prepared cold cuts of cooked and cured meats with dressed crisp house leaf salad

Selection of seasonal local vegetables and home-grown potatoes

Desserts

Profiteroles (V) 3.5.7.13

Served with belgian chocolate drizzle

Black Forest Gateau (V) 3.5.7.

With jersey cream

Fresh Fruit Salad (VE) 7.

with or without pouring cream

Jersey Ice Cream 7.

served in scoops of vanilla, strawberry, chocolate or mint choc chip

Selection of Cheese & Biscuits 1.3.5.7.10.13

served with celery and grapes

Fresh Filtered Coffee

£30.00 per person

Allergens

Please inform a member of our team of any allergens you have BEFORE placing your food order. Our kitchen is not equipped to be totally allergen or gluten free & therefore whilst we take great care to minimise risk & safely handle the foods that contain allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. Detailed allergen information is available on request.

Thanks for your understanding.

1.Celery 2. Crustaceans 3. Eggs 4. Fish 5. Gluten 6. Lupin 7. Milk 8. Molluscs 9. Mustard
10.Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphites