

RESIDENTS ONLY SET TWO COURSE MENU

STARTERS

Soup of the day Homemade focaccia bread GFA VG
char grilled lamb koftas, warm pitta bread, cucumber & tomato salad, tzatziki
Smoked mackerel pate with, pickled cucumber and potato salad
Sun Blushed Tomato & Mozzarella Arancini, arrabbiata sauce VE, GF, DF

MAINS

Pan Fried fillet seabass, Wilted spinach, crab crushed potatoes, warm caper veloute GF, DF Supplement £5

Classic chicken schnitzel crushed spiced potatoes, chard stem broccoli, tomato ragu GF

Miso Mushroom Buddha Bowl with brown rice, avocado, cabbage, carrots, edamame and a Miso Ginger Dressing. DF, VE,

V

10 oz char grilled bacon chop, mango salsa, fried egg, hand cut chips GF

CLASSICS

Shorthorn Beef Burger, monterey jack cheese, tomato, burger sauce, pickled gherkin, crispy streaky bacon, Fries **Barsham Beer Battered Haddock,** mushy peas, Hand Cut Chips, tartar sauce **GF, DF**

SIDES

garlic buttered green beans / Roasted carrots GF /sauteed herb New potatoes GF / Hand cut chips GF / Fries GF / Mash GF / Leaf salad GF £4

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream

Lemon Posset, winter berry compote, honeycomb

Limoncello Cheesecake, white chocolate crumb, raspberry sorbet

Salted chocolate caramel tart, salted caramel ice cream

Apple and blackberry crumble, Crème anglaise GF

Saffron Dairy Ice Creams & Sorbets by the Scoop 2.5

Please Speak to a member of our team to upgrade to 3 courses

If you have any dietary requirements, please inform a team member

V Vegetarian **GF** Gluten free **VG** Vegan **DF** Dairy free **N** Contain Nuts