

## Sides

Sides			
Mac n Cheese 🥒	<b>∳</b> 804 kcal	Sauted Garlic Mushrooms 🖉 🔀	<b>∳</b> 125 kcal
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Garlic Creamed Spinach 🥒 🔀	<b>\$</b> 139 kcal	Side Dish Onion Rings 🖉	<b>∳</b> 340 kcal
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Chunky Seasond Chips 🔀	<b>\$</b> 487 kcal		
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Starters			
Tomato & Basil Soup 🥒	<b>\$</b> 312 kcal	Vegetable Spring Rolls with Hoi Sin Dip & Spring onion Salad	∳276 kcal
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	<b>∳</b> 396 kcal		<b>∳</b> 338 kcal
Ham & Cheese Croquettes Served with Mixed Leaves & Garlic Mayo	7390 KCal	Grilled Halloumi Served with Mixed Salad & Sweet Chilli 🥒 🔀	7338 KCdi
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Main Course			
Four Cheese Tortellini, Spiced Tomato	∳573 kcal	Miso Roasted Aubergine Served with	<b>∳</b> 360 kcal
Sauce with Fried Sweet Potato &		Coriander Rice & Spiced Tomato	
Roquette 🥒		Sauce 🖉 🔀	
** <b>E</b> ●		Ø C 😇	
Slow Cooked BBQ Beef Brisket, Chunky Chips & Corn on the Cob 💥	∲648 kcal	Moroccan Style Chicken Served with Cous Cous or Chunky chips and Mint Yogurt	<b>\$</b> 797 kcal
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Desserts			
Chocolate Fudge Cake, Salted Caramel Sauce & Ice Cream 🥏	<b>\$</b> 366 kcal	Blackcurrant Cheesecake with Fruit Compote. ┛	<b>\$</b> 391 kcal
✦ Gluten Free Chocolate Fudge with Ice Cream Sauce,	n & Toffee	♦ ±	
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Chocolate Brownie & Salted caramel Sundae ┛	<b>\$</b> 473 kcal	Warm Belgian Waffle topped with Milk Choc Sauce, Sliced Strawberries	∲557 kcal
ā <b>6 Ø % ≑</b>		& Vanilla Ice Cream a	
Cocopy t 9 Chocoleta Tarty ith Fruit	<b>∳</b> 558 kcal		
Coconut & Chocolate Tart with Fruit Compote ┛ 💥	# 000 KCal		

**†08** 

Please inform your server if you have any food allergies, intolerances, or dietary requirements. Data is obtained from our approved suppliers. As with any catering establishment there is always a potential for cross contamination to occur. While we endeavour to prevent this as far as possible, the nature of allergens means we cannot fully guarantee that cross contamination has not occurred.

All calories shown are representative per portion. Adults need around 2000 kcal a day.

Cereals Containing Gluten Peanuts
Tree Nuts
Milk
Eggs
Crustaceans
Fish
Celery and Celeriac
Soya
Sesame Seeds
Molluscs
Mustard
Lupin
Sulphites
GM Foods
Suitable for Vegetarians
Suitable for Vegans
Gluten Free