

SAMPLE DINNER MENU

£24.95 PER PERSON

CARROT AND ORANGE SOUP (GF*)

Topped with croutons

HAM HOCK TERRINE (GF*)

With chutney and oatcakes

OLIVE AND FETA SALAD (V)

With mixed leaves and herb oil

BREADED KING PRAWNS

With salad and sweet chilli sauce

ROAST PORK (GF)

With roast gravy and apple sauce

BEEF BOURGINONE (GF)

With baby onions, mushrooms and a red wine gravy

PAN FRIED CHICKEN BREAST (GF)

Served with a Diane sauce

CREAMY FISH PIE (GF*)

Topped with mash potato

MUSHROOM BRIE AND CRANBERRY WELLINGTON (V)

With tomato and herb sauce

All served with chef's selection of potatoes and vegetables

ALLERGENS/DIETARY

For information on any allergies or dietary requirements please ask your server, who will source the correct information from our kitchen team.

ALLERGEN KEY

GF - Gluten free VG - Vegan V - Vegetarian DF - Dairy free * - Option available

SAMPLE DINNER MENU

APPLE CRUMBLE (V)

With vanilla custard

TIRAMISU (V)

With chocolate sauce

MIXED BERRY PANNACOTTA (V)

With Chantilly and fruit coulis

CHEESE & BISCUITS (GF*,V)

Gluten free desserts available upon request

ENGLISH LAKES ICE CREAM SELECTION

1 Scoop £2

2 Scoops £3.50

3 Scoops £5.50

Thunder & Lightening

Double Jersey Vanilla

Crushed Strawberries

FRESHLY FILTERED COFFEE OR TEA

With chocolate mints

Charge Head Chef: Mr Andrew Walker

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