

Celebration Menu

in our Cafe & Dining Room

£20 PER CHILD

FOR THE TABLE

HOME-MADE HUMOUS + selection of crudités, bread sticks

MAINS

HOT DOG + american cheese, ketchup, fries

FISH GOUJONS + peas

PASTA + tomato sauce, parmesan (V)

SAUSAGE & MASH + gravy

SUNDAY ROAST (Sundays only from 11.30am +£6)

DESSERTS

BROWNIE + vanilla ice-cream

SEASONAL FRUIT SALAD

CELEBRATION CAKE (available on request from +£48)

DRINKS

JUG OF JUICE FOR THE TABLE + orange, apple or pineapple

We source our produce from a variety of trusted suppliers who are dedicated to providing us with the finest and freshest ingredients.

SUBJECT TO AVAILABILITY - ASK YOUR WAITER FOR MORE DETAILS

ALLERGEN INFORMATION - PLEASE SEE OVER

VG-VEGAN V-VEGETARIAN GF-GLUTEN FREE

For the grown ups...

CHEEKY DRINK

NEGRONI + Beefeater gin, red vermouth, Campari	12
MARGARITA + Olmeca tequila silver, Cointreau, lime juice	12
APEROL SPRITZ + Aperol, Prosecco, sparkling water	12

PARENT PETROL

PIPER HEIDSEICK CHAMPAGNE, FRA	14/75
BELLA MODELA PROSECCO, ITA	9/35
RATHFINNY ESTATE BRUT, SUSSEX, ENG	58

*More petrol available
on our drinks list*

TO NIBBLE

GORDAL OLIVES	5
MIXED NUTS	3.5
SMOKED ALMONDS	4.5
CHILLI RICE CRACKERS	3.5
SMOKED PAPRIKA POPCORN	4.5

If you have a food allergy or special dietary requirement, please ask a member of staff for advice. Our kitchen uses nuts and we are unable to advise that **any dish is nut-free**.

A discretionary service charge of 12.5% will be added to your bill. Please note all our service charge goes to our staff.

VAT is charged according to government guidelines.