



Jazz Dinner Menu

Starters

Red Lentil & Tomato Soup, Fresh Bread
Chicken Liver Paté, Melba Toast, Red Onion Marmalade
Half Pint Shell-on Prawns, Aioli, Fresh Bread
Roasted Field Mushroom & Goats Cheese with Pesto Dressing

Mains

Confit Duck Leg, Rosemary & Garlic Sautéed Potatoes & Fine Green Beans
Braised Blade of Beef, Horseradish Mashed Potatoes, Curly Kale, Caramelized Onion Jus
Dressed Crab, Salad, New Potatoes, Aioli & Granary Bread (£2 supplement)
Butternut Squash, Sweet Potato & Chickpea Tagine, Lemon & Coriander Quinoa
(Yoghurt – optional)

Desserts

Chocolate Torte, Berry Compôte, Vanilla Ice Cream

Key Lime Pie with Chantilly Cream

Strawberries & Cream

Cheese & Biscuits (£2 supplement)

Grapes, Celery, Apple Chutney

Ice Creams: *Vanilla, Strawberry, Chocolate, Honeycomb, Salted Caramel, Mint Choc Chip,*
Rum & Raisin:

Sorbets: *Orange, Lemon*

Sides

Basket of Bread ~ £3.60 with Oil & Balsamic ~ £4.50

Olives ~ £3.50

2 courses £22.00 ~ 3 courses

£27.00

**A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO ALL EATING TABLES –
100% OF THIS WILL BE SHARED BETWEEN OUR TEAM**

~ALLERGIES – WE CANNOT GUARANTEE THAT ANY ITEMS ARE COMPLETELY ALLERGEN FREE DUE TO BEING PRODUCED IN A KITCHEN THAT CONTAINS INGREDIENTS WITH ALLERGENS PLEASE SPEAK TO YOUR WAITER IF YOU HAVE ANY SPECIFIC ALLERGY REQUIREMENTS
(Unfortunately at busy times there may be a longer wait)