

GROUP EVENING MENU

*For groups of 10 and over. Must be pre-booked and pre-ordered.
£10 per person deposit required on booking.*

two courses 25 / three courses 30

Warm focaccia, olive oil, balsamic 4.5
Halloumi fries, honey & cajun mayonnaise 6

Gordal olives, sweet lemon, olive oil, rock salt 4
Garlic ciabatta 4 / with cheese or tomato 4.5 / with cheese & tomato 5

starters

SOUP OF THE DAY (V)
warm bread roll

HOMEMADE PATÉ
apple chutney, toasted sourdough

SAUTÉED CHICKEN LIVERS &
BLACK PUDDING BON BONS
red wine reduction

LIGHTLY WHIPPED GOATS' CHEESE (V)
olive oil crouton, candied walnuts & beetroot salad

FLAKED SALMON, LEEK &
SPINACH FISHCAKE
cucumber, citrus mayo

COURGETTE & GARDEN PEA FRITTERS (V)
tomato & mint relish

mains

PAN ROASTED CHICKEN BREAST
wild mushrooms, green beans, garlic,
shallot & port sauce, fries

GRILLED SALMON SUPREME
asparagus, dill potato, prawn sauce

OFFICE BURGER
caramelised red onions, creamed goats' cheese,
house slaw, onion rings, fries

8OZ SIRLOIN STEAK (supp. 6)
roast tomato, crispy onions, hand cut chips,
peppercorn sauce

SLOW COOKED PORK BELLY
sesame coated, Takoyaki noodles, kimchi

TEMPURA COATED TIKKA MASALA
CAULIFLOWER (V)
sweet lemon, ginger & cilantro cous-cous

desserts

CHOCOLOATE DELICE
mixed berry compote, chocolate meringue,
vanilla pod ice cream

BAKED EGG CUSTARD BRÛLÉE
homemade shortbread

BANANA FRITTERS
spiced rum syrup, vanilla pod ice cream

sides

Fries / chunky chips 4

Sweet potato fries 5

Salt & pepper fries 5

Parmesan & truffle fries 6

Loaded fries, garlic, chilli, chorizo, cheese 7

Battered onion rings 4

Rocket, sun-blushed tomato, Parmesan,
balsamic salad 6

Food allergies or intolerances as our menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk along with other potential health precautions. For more information, please speak with a manager and find out how we may be able to adapt our menu to suit your needs.

the Office.
BAR & RESTAURANT