

# **INCLUSIVE MENU**

# **STARTERS**

#### SOUP OF THE DAY (V, VEA)

Ask your server for the soup of the day Served with toasted bread

#### GARLIC MUSHROOMS (VE)

Thyme, white wine, soughdough

#### CHICKEN TIKKA (GF)

Cucumber, tomatoes, lettuce and mint

#### **CHICKEN LIVER PARFAIT**

Pickled red onion, toasted bread

# **MAINS**

#### BUTTER CHICKEN (GF)

Creamy chicken, tomato gravy, plain rice

#### RISOTTO (VEA)

Mushroom, parmigiano reggiano, fennel, tomato, white wine, basil

ADD CHICKEN

### **TRADITIONAL FISH & CHIPS**

Haddock, pea purée, tartare sauce, skin on chips

#### **CAESAR SALAD**

Caesar dressing, croutons, cos lettuce, soft boiled egg, parmigiano reggian ADD HOT GRILLED CHICKEN

# **GREEK MOUSSAKA**

Eggplant, potato, minced beef, salad, garlic bread

#### PIZZA MARGHERITA M

Neapolitan pizza, tomatoes, mozzarella cheese, garlic, fresh basil

### PAN FRIED GNOCCHI AL ARRABBIATA (V, VEA)

Spiced tomato sauce, granarolo cheese

## **CAJUN CHICKEN BURGER**

Monterey Jack cheese, mayonnaise, lettuce, tomato, onions, onion rings, and skin on fries or salad

# **DESSERTS**

### RASPBERRY FRANGIPANE (VE, GF)

Raspberry, almond, sobet

# ICE CREAM TRIO (v)

Vanilla, strawberry, chocolate or raspberry sorbet

#### CHOCOLATE FUDGE CAKE (M)

Chocolate sauce, vanilla ice cream

# APPLE CRUMBLE (M)

Apple, oats, vanilla ice cream or custard

If you have a food allergy or intolerance, please inform a member of staff before dining. All food is prepared in an area where allergens are present.

(V) Vegetarian, (VE) Vegan, (VEA) Vegan available, (GF) Gluten Free All items are subject to availability and this menu is only valid if you are have a inclusive dinner package booking.