

THE DINNER MENU

Moroccan Spiced Lamb Tagine Light and Fluffy Couscous with Oven Roast Vegetables and Mint	15 ¾
Chicken, Ham & Leek Short Crust Pie Buttered Mashed Potato	16
Chicken Jalfrezi Basmati Rice, Poppadum	15
Tiger Prawn Tikka Masala Peas Pilau Rice, Poppadum	15 ½
Slow Cooked Beef Rump with Brandy Buttered Mashed Potato	16
Roasted Vegetable Lasagne Wild Rocket Salad	13 ½
Thai Green Vegetable & Beancurd Curry Vegetable Rice, Poppadum	14 ½
Four Cheese Tortelloni Sun Dried Tomato Sauce, Wild Rocket, Parmesan Shavings	13 ½

If you have any allergies and or intolerances and require assistance in choosing a suitable dish please do let us know