



FESTIVAL OF BRITAIN MENU

3 courses £35.00

Available 12pm to 6.30pm

STARTER

Split Yellow Pea Soup (vg) 431 kcal
add bacon 199kcal *OR* grilled halloumi 161kcal

Caesar Salad 691 kcal
grilled chicken, gem hearts,
anchovy dressing, parmesan, croutons

Cured Salmon
horseradish crème fraiche,
beetroot 428 kcal

Cheese Soufflé (v)
cream, leeks 494 kcal

MAIN

Orange & Chilli Linguine (vg)
bok choy 548 kcal

Fishcake
cucumber salad,
smoked mackerel sauce 378 kcal

Lemon Thyme Glazed Chicken Breast
new potatoes, mushrooms, leek 1200 kcal

Skylon Shepherd's Pie (5.00 supp)
slow cooked lamb, Cheddar mash 1478 kcal

Skylon Fish Pie (5.00 supp)
haddock, salmon, prawns 1219 kcal

Braised Beef (10.00 supp)
bell peppers, new potatoes, rocket salad,
red wine sauce 873 kcal

DESSERT

Coconut Tapioca (vg)
mango sorbet 160 kcal

Ice Cream and Sorbets
ask you server for flavours

Date & Molasses Sticky Toffee pudding
vanilla ice cream 502 kcal

SIDES

Fries 806 kcal 6.50

Chopped Salad 175 kcal 6.00

Green Mixed Vegetables 196 kcal 6.00

Truffle Parmesan Fries 954 kcal 7.50

Creamy Spinach 235 kcal 7.00

Mash Potato 557 kcal 6.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need 2000kcal a day. Calorie information is available on request.