



DINNER MENU

Glass of Prosecco on arrival.

Starters

- Rosemary and sea salt focaccia, olive oil
- Walnut and spiced beetroot dipping sauce, yoghurt, and nigella seeds (dairy free yoghurt option)
- Roasted mushroom and truffle pate
- Warm goats cheese tart, chicory salad

Mains

- Baharat marinated Suffolk chicken skewers
- Slow cooked lamb shoulder, cacik
- Harissa bean stew, cavolo nero and roasted celeriac (ve)
- Roasted spiced cauliflower, tahini dressing (ve)
- Sweet potato wedges

We can cater for all dietary requirements .

If you purchase a ticket with dinner we'll get in touch directly to confirm the requirements of your party.