

• DINNER •

ANYTIME TIL 11PM
WED - THURS
2 COURSES £21
3 COURSES £26.50

5PM - 7:30PM
FRIDAY
2 COURSES £21
3 COURSES £26.50

5PM
SATURDAY
2 COURSES £26.50
3 COURSES £32

7.15PM
SATURDAY
2 COURSES £32
3 COURSES £37

INCLUDES ONE GLASS OF ITALIAN PINK SPARKLING WINE
BOTTOMLESS SPARKLING £20PP AVAILABLE AS A GROUP OFFERING

• STARTERS •

BURRATA (V, GF*)
WITH VINE CHERRY TOMATOES,
BASIL AND GARLIC CIABATTA

**PORK AND CHICKEN
LIVER PÂTÉ** (N, GF*)
WITH RED ONION MARMALADE
AND RYE BREAD

SOUP OF THE DAY (VE, GF*)
WITH CROUTONS

**QUINOA GOATS
CHEESE SALAD** (V, GF)
WITH ROAST CARROT AND ONION

**PRAWN AND SALMON
COCKTAIL**
WITH MARIE ROSE SAUCE
AND CAYENNE PEPPER

• MAINS •

RIBEYE STEAK (GF) (220g)
HEREFORD 28 DAY AGED SERVED WITH FRIES
CHOICE OF ONE SAUCE:
BÉARNAISE - PEPPERCORN - BBQ

GRILLED SWORDFISH (GF)
WITH NEW POTATOES,
VINE TOMATOES AND
OLIVE-CAPER SAUCE

**TEQUILA-LIME AND
TERIYAKI CHICKEN**
WITH SWEET POTATO WEDGES
AND PICO DE GALLO

**ASIAN BARBEQUED
PORK LOIN** (GF)
WITH COLESLAW AND FRIES

BUDDHA BOWL (VE) (GF) (N)
12 SEASONAL SUPERFOODS WITH A VEGAN
DRESSING
PLEASE ASK YOUR SERVER FOR TODAY'S
OPTIONS

**VEGAN THAI
RED CURRY** (VE, GF)
WITH COCONUT RICE

PLEASE ASK YOUR SERVER FOR TODAY'S ALTERNATIVE VEGAN OPTION

• SIDES •

£4.00

**GARLIC
CRUSHED NEW
POTATOES**
(V)

FRIES

**SEASONAL
GREENS**
(VE, GF)

MIXED SALAD
(VE, GF)

**MASHED
POTATO**
(V)

**SWEET
POTATO FRIES**

V – VEGETARIAN

VE – VEGAN

GF – GLUTEN FRIENDLY

N – CONTAINS NUTS



All dishes are made in our kitchen where nuts and peanuts are prepared, so any items served may contain traces of nuts.

For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle code.

For severe allergens please make our party planners aware ahead of your booking.

A discretionary service charge of 12.5% will be added to your final bill.

Kafoodle