

5PM ONWARDS  
TUESDAY - THURSDAY

2 courses £21

5PM  
FRIDAY & SATURDAY

2 courses £26.50

7.30PM  
FRIDAY & SATURDAY

2 courses £32.00



## STARTERS

**SPICED TUNA TARTARE** GF\*, F  
served with mango purée (sesame)

**BUTTERMILK CHICKEN** D  
served with siracha mayo,  
guindilla chillies and sesame seeds

## MAINS

**HOMEMADE LASAGNE** D  
served with house salad

**FISH AND CHIPS** F, S  
haddock with citrus batter served with  
mushy peas and tartare sauce

**AGED ANGUS BEEF BURGER** GF\*, D  
with baconnaise and smoked cheddar served with fries

**CORNFED CHICKEN SUPREME** GF\*  
served with bourbon kansas BBQ sauce and house salad

**230G 35 DAY DRY-AGED RIBEYE STEAK** GF  
served with chips and house salad **£3.00 supplement**  
Tarragon D | Peppercorn D | BBQ | Wild mushroom D



## STARTERS

**AUBERGINE CAPONATA** GF\*, N, VE  
served with garlic herbed bread, contains pine nuts

**BURRATA** GF\*, D, V  
served with heritage tomatoes and basil oil

**FETA, BEETROOT AND  
BLOOD ORANGE SALAD** GF\*, D, V  
on toasted ciabatta

## MAINS

**HOMEMADE VEGAN LASAGNE** VE, GF  
served with house salad

**VEGAN FISH AND CHIPS** VE  
served with mushy peas and tartare sauce

**VEGAN BURGER** VE  
chickpea, sweetcorn, red pepper and  
carrot patty topped with lettuce, tomato  
and onion served with fries and coleslaw

## SIDES £3.50

**GARLIC CRUSHED NEW POTATOES** GF, VE

**FRIES** GF, VE **MIXED SALAD** GF, VE

**MASHED POTATO** GF, VE **SEASONAL GREENS** GF, VE

Please ask your server for a gluten free menu. For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.

Dinner includes one glass  
of complimentary italian  
pink sparkling wine



V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE N - CONTAINS NUTS  
F - FISH D - DAIRY S - SOYBEAN \* - OPTION AVAILABLE ON REQUEST

All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takes place 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 QR code below. For severe allergens please make our party planners aware head of your booking with us.



Kafoodle