

5PM ONWARDS
 TUESDAY - THURSDAY
 2 courses **£21**

5PM
 FRIDAY & SATURDAY
 2 courses **£26.50**

7.30PM
 FRIDAY & SATURDAY
 2 courses **£32.00**



STARTERS

SALMON ROULADE F, D
 served with crème fraiche and chia seeds

SPICED TUNA TARTARE F, S
 served with mango purée (sesame)

STARTERS

AUBERGINE CAPONATA N, VE
 served with gluten free garlic herbed bread,
 contains pine nuts

BURRATA D, V
 served with heritage tomatoes and basil oil

**FETA, BEETROOT AND
 BLOOD ORANGE SALAD GF*, D, V**
 on toasted gluten free bread

MAINS

SPICED CHICKEN BURGER GF*, D, S
 with smoked cheese and BBQ sauce
 served with fries and coleslaw

PORK RIBS GF, S
 glazed in jack daniels, star anise and BBQ sauce
 served with coleslaw and gluten free buns

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

MAINS

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

SIDES £3.50

GARLIC CRUSHED NEW POTATOES V, VE

FRIES V, VE MIXED SALAD V, VE

MASHED POTATO V, VE SEASONAL GREENS V, 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