



GROUP MENU SPECIAL

GF = Gluten Free - V = Vegetarian - VG = Vegan - DF = Dairy Free

PLEASE INFORM YOUR SERVER OF ANY ALLERGY PRIOR TO ORDERING

Although We Offer Gluten Free Option on Our Menu, We Are Unable To Guarantee That Any Item Can Be Completely Free Of Allergens

**** ALL SEAFOOD DISHES MAY CONTAIN BONES ****

STARTERS

- *Soup of the Day Served with Warm Tiger Bread*
- *Cheesy Garlic Bread with Crispy Bacon & BBQ Dressing*
- *Torn Chicken Caesar Salad (Torn Chicken, Bacon, Parmesan, Baby Gem Lettuce, Olives, Tomato, Cucumber, Croutons & Caesar Dressing)*
- *Chilli Beef Nachos Served with Nacho Cheese Sauce, House Salsa, Jalapenos & Sour Cream* GF*

MAINS

- *Pan Fried Chicken Breast Served with Garlic Bread, Pepper Sauce & Choice of Side*
- *Chicken Maryland Breaded Chicken, Banana & Pineapple Fritters, Bacon, Sweetcorn & Gravy*
- *Southern Fried Chicken Goujons Served with Chive & Sweetcorn Cream & Choice of Side*
 - *Beef Lasagne Served with Coleslaw & Chips*
- *Honey Chilli Beef Pitta Served with Peppers, Onions, Garlic Mayo & Siracha & Choice of Side*
 - *10oz Rump Steak (£3 Supplement) Onion Ring, Flat Cap Mushroom, Roast Tomato, Pepper Sauce & Choice of Side*
- *Pan Fried Seabass Served with Chorizo, Peas, Potato Guisado, Garlic & Fine Herb Cream* GF*
 - *Lentil & Chick Pea Bhaji Served with Rice & Naan Bread* V - VG - GF*

SIDES INCLUDED: *Thick Cut Chips – Skinny Fries – Garlic Chips – Mash – Buttery Champ – Seasonal Vegetables*

DESSERTS

- *Neapolitan Banana Split*
- *Chocolate Fudge Cake Served with Vanilla Ice Cream*
- *Homemade Strawboffee Pie Topped with Toasted Coconut, Strawberries & Fresh Cream*

3 Course Meal £23 per person