



## 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*
  - *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      £23.50 per person**