

DINING WITH THE STARS

2 COURSES £26

Starters

SALT AND PEPPER CALAMARI

Finished in a crispy coating and served with garlic mayonaise

KATSU CHICKEN BITES

Garlic and soy marinated chicken thigh in a crunchy coating drizzled with katsu sauce and topped with pickled red onion

BHAJI BITES VG

Rustic onion bhajis with a blend of aromatic spices, drizzled with zesty chilli & coriander dressing, finished with fresh kachumber garnish

HOT HONEY HALLOUMI V

Tossed in chilli infused honey and sesame seeds, finished with fresh kachumber garnish

CHICKEN TIKKA SHASHLIK

Tikka marinated chicken served on a rustic flatbread, finished with mint yoghurt and kachumber salad

Desserts

RASPBERRY AND WHITE CHOCOLATE ROULADE

Rolled meringue layered with cream, white chocolate sauce and raspberry coulis served with pouring cream

LEMON POSSET

Creamy lemon dessert finished with tangy raspberry coulis and shortbread

STICKY TOFFEE PUDDING

Hot sponge with toffee sauce and a generous jug of custard

CUSTARD CREAM CHEESECAKE

Creamy mascarpone and white chocolate cheesecake topped with custard cream biscuits and served with a jug of cold custard

OREO SUNDAE

Vanilla and chocolate ice cream layered with milk chocolate sauce, cream and oreo crumb, finished with extra cream and a cadbury's flake

3 COURSES £30

Mains

DIRTY COWBOY BURGER

Our gourmet burger topped with beef brisket chilli, nacho cheese sauce and jalapenos, served in a brioche bun with gem lettuce, tomato with a side of fries and slaw

MEXICAN CHICKEN

Grilled chicken breast topped with salsa and melted cheese. Finished with sour cream, guacamole and jalapenos, served with fries and dressed salad

VEGETABLE TAGINE TART VG

A shortcrust pastry case filled with grilled vegetables, roasted butternut squash, pumpkin seeds and quinoa, served with roasted new potatoes and salad

TUXFORD CHICKEN

Grilled chicken topped with a portabello mushroom, creamy peppercorn sauce and crumbled stilton, with roasted new potatoes and seasonal vegetables

HALLOUMI 'FISH & CHIPS' V

Battered halloumi cheese served with house chips, mushy peas and sweet chilli sauce

10OZ SIGNATURE SIRLOIN +£4

Topped with garlic butter and served with chips, homemade onion rings and dressed garden salad

SEABASS EPINARD

Panfried seabass served on garlic and white wine sauce with roasted new potatoes, wilted spinach, tenderstem broccoli and green pesto dressing

CHICKEN TIKKA SHASHLIK

Rustic sourdough flatbread topped with dressed garden salad, chicken tikka shashlik skewers and mint yoghurt, served with skinny fries

CHICKEN GYROS

Shredded chicken and garden salad on a sourdough flatbread, drizzled with mint yoghurt and served with chunky halloumi, chilli & herb dip and skinny fries