

Special MENU



Murder Mystery Night | Saturday 7th March 2026 | Arrive from 6:30pm

Starters

BEETROOT & VODKA SALMON GRAVLAX

GF

With radish & watercress salad and a horseradish cream.

PULLED HAM HOCK & LEEK TERRINE

DF

Served with piccalilli, ciabatta crisps & a dressed salad garnish.

CRUSHED GARDEN PEAS & VEGAN FETA

DF

VE

On toasted sourdough, dressed with mint & tarragon vinaigrette.



Mains

MOROCCAN STYLE PULLED SPRING LAMB TAGINE

GF

With apricots, toasted almonds and a lemon & parsley quinoa, topped with Greek-style yoghurt & honey.

HOMEMADE GARLIC CHICKEN KIEV

Served with buttered green beans, shallots & crisp prosciutto ham.

GRILLED SALMON FILLET

GF

With crushed herb new potatoes, asparagus spears, vine cherry tomatoes & hollandaise sauce.

SMOKY BEAN & CORN ENCHILADAS

DF

VE

In a spiced red pepper sauce, guacamole and topped with a plant-based cheddar-style cheese.

Dessert

CHOCOLATE BROWNIE CHEESECAKE

With bitter dark chocolate sauce & fresh raspberries.

BREAD & BUTTER PUDDING

Served with a crème anglaise.

STRAWBERRY ETON MESS

With strawberry coulis and shortbread biscuit.



£60 per guest

GF, DF, VG, VE DESSERTS AVAILABLE ON REQUEST.

DF - Dairy Free GF - Gluten Free VE - Vegan VG - Vegetarian

Please inform a member of staff of any food allergies or intolerances before booking a table and ordering. All of our dishes are freshly prepared in our kitchen and although we will do our best to reduce the risk of cross contamination, we cannot guarantee an 'allergen free atmosphere'. We therefore do not accept liability. We advise customers with severe allergies to assess their own level of risk and consume dishes at their own risk.