



MID WINTER MENU 2024		VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULFUR DIOXIDE	
MAIN COURSE CONTINUED	Ribeye steak, chunky fries, creamed spinach with bacon, crispy onion, pink peppercorn sauce					x	x		x			x								x
	Homemade TMH beef burger, smoked bacon, cheese, skinny fries, mayo, tomato chutney						x		x			x		x						x
	Halloumi burger with baby gem, field mushroom, chimichurri & skinny fries	✓					x					x								
	Confit duck leg, white bean, spinach, pancetta & baby onion cassoulet, orange jus				✓	x						x								x
	Bitter beer-battered cod, skinny fries, minted pea puree, charred lemon, lemon-thyme tartare sauce						x		x	x		x								
	Pink peppercorn crusted venison, parsnip & potato dauphinoise, spiced red cabbage, blackberry jus				✓	x						x								
	Park Farm sausages, spinach, olive oil mash, onion jam, red wine jus			✓		x	x													x
	Vegan red pepper & onion tarte tatin, caraway & pomegranate seed courgetti	✓	✓	✓			x													x
ROAST	SUNDAY ROAST WITH THE MOST - ROAST OF THE DAY					ASK A MEMBER OF STAFF FOR THE WEEKLY ROAST ALLERGEN INFORMATION														

PUDDING																				
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	✓	✓	✓			x								x					x	
	✓					x		x			x			x						
	✓					x		x			x								x	
						x		x			x			x						
	✓					x		x			x			x						
	✓					x		x			x									
	✓		✓					x												
	✓					x					x			x					x	



