



# HALLOWEEN WEEK



## SOUP OF THE DAY

House bread, butter.

## CHICKEN WINGS

House hot sauce & blue cheese dip.

## BRUSCHETTA (V, VGN)

Toasted sourdough, plum tomatoes, fresh basil, red onion, balsamic & olive oil dressing.

## CLASSIC PRAWN COCKTAIL

Cold water prawns, Marie rose, & wheaten bread.

## CLASSIC CHICKEN CAESAR

Baby gem, bacon, croutons, anchovies, Caesar dressing & parmesan.

## CORN NACHOS (V)

Cheese, tomato salsa, sour cream & jalapeños.

## GRILLED SALMON

Spanish potatoes, roasted with onion, tomato, garlic, smoked paprika & Chef's vegetables.

## FULL RACK OF RIBS

Tender ribs, crunchy slaw, BBQ sauce & fat chips.

## BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce, sesame seeds & fries.

## DAUBE OF BEEF

Whipped mash, baby onion, red wine jus & Chef's vegetables.

## RAVIOLI (V, VGN)

Pea and shallot pocketed pasta with sunblushed tomato, baby onions, garlic, olive oil & fresh basil.

## LINEN BURGER

8oz burger, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish, slaw & fries.

## SIRLOIN OR RIBEYE

Salt aged, served with roast tomato, chips & creamy pepper sauce.  
Supplement 17



## KID'S MEAL

(included\*)

### BEEF BURGER

Brioche bun, fries.

### PENNE

Tomato sauce, garlic bread.

### SAUSAGES

Mash & beans.

DESSERT: DUO OF ICECREAM or CHOCOLATE FUDGE CAKE

## SIDES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, COLESLAW

## DESSERT

### ETON MESS

Berries, whipped cream & fresh meringue.

### LEMON CHEESECAKE

Berry compote & Chantilly cream.

### STICKY TOFFEE PUDDING

Toffee sauce & vanilla ice cream.

### RASPBERRY & FRANGIPANE TART (VGN, GF)

with berry compote.



2 courses £26pp    3 courses £32pp

30th October to 3rd November 12.30pm - 9pm

\* 1 CHILD'S MEAL PER ADULT MAIN COURSE



Our kitchen handles all 14 allergens. Please ask your server for all information relating to allergens and food menu items



