



# HALLOWEEN MENU

SATURDAY 31ST OCTOBER

Two Courses £19.50 | Three Courses £24.50

## STARTERS

### SORCERER'S SOUP

cream of spiced pumpkin soup, chilli croutons (V) (GFO)

### DEVILICIOUSLY PANKO COATED AUBERGINE

coconut & lentil dhal, coriander & pickled vegetables (V)

### SPINE-TINGLING ROQUEFORT, PEAR, PROSCIUTTO, WALNUT SALAD

honey jelly, wholegrain mustard dressing (GF)

### FANG-TASTIC SALT & PEPPER SQUID

oriental salad (DF)

## MAINS

### BLACKOUT ROASTED FILLET OF COD

squid ink risotto, tempura of prawns & broccoli (DF)

### GHOULISH OX CHEEK GOULASH

creamed potato, sweetcorn fritters

### HAIR RAISING CONFIT DUCK LEG

Sautéed cabbage, potato, black pudding & apple red wine jus

### VAMPIREFREE POTATO & GOATS CHEESE GNOCCHI

woodland mushrooms, baby spinach, green beans (V)

## DESSERTS

### CREEPY VANILLA CRÈME BRÛLÉE

raspberry compote, vanilla icecream (GFO)

### GHOULS ICED HONEY PARFAIT

poached plums, mulled wine glaze (V) (GF)

### WICKEDLY SPOOKY STICKY TOFFEE PUDDING

vegan vanilla ice cream (VE)

### SCREAMING CHEESEBOARD (V) (GFO)

selection of 3 cheeses, grapes, biscuits, house chutney (£1.50 supplement)

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free.

Some of our dishes contain nuts and other dishes may contain nuts or nut traces.

If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes.

If you are in any doubt, please select another dish from our menu.