

# BOTTOMLESS



# PROSECCO

2 courses and unlimited Prosecco – 29.50

3 courses and unlimited Prosecco – 34.50

## BAR BOARDS

### PORK CROQUET

*Apple sauce*

### HOMEMADE SCOTCH EGG

*Beetroot ketchup*

### SEASONAL SOUP

*Homemade bread*

### PUMPKIN ARANCINI

*Blue cheese mayonnaise*

### BREAD AND OLIVES BOARD

*Butter*

## MAINS

### CURRIED MARINIERS

*Fries, homemade bread*

### BEER BATTERED FISH

*Hand-cut chips, pea purée, tartare*

### FISHERMAN'S PIE

*Prawns, salmon, smoked haddock, cod*

### BEETROOT & GOATS' CHEESE SALAD

*Watercress, pesto*

*Goats' cheese, pesto sauce*

### BEEF COTTAGE PIE

*Seasonal vegetables*

### KING PRAWN, SQUID, COCKLE LINGUINI

*Tomato, chilli sauce*

### CALVES LIVER

*Bacon, colcannon, onion jus*

### 8OZ STEAK BURGER

*(Pink/well done), toasted brioche with gherkin, gruyere, relish, triple cooked chips*

### VEGETABLE BURGER

*Vegetable and lentil, toasted brioche, gherkin, gruyere, relish, triple cooked chips*

## DESSERTS

### BLACKBERRY CHEESECAKE

*Pickled blackberries, blackberry sorbet*

### STICKY TOFFEE PUDDING

*Stem ginger ice-cream*

### VANILLA PANNA COTTA

*Chocolate foam, mandarin sorbet honey comb*

### APPLE, CINNAMON CRUMBLE

*Crème anglaise, vanilla ice-cream*

All of our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens. Allergy information is available, please ask your server.