



2 COURSES & 90 MINUTE REFILLS £65

Choose a starter or dessert or choose 3 courses for an extra £5.

Non alcoholic drinks only & 2 courses for £45.

DRINKS

PROSECCO

PERONI BOTTLE

GIN GARDEN

Gin, elderflower, sparkling apple & fresh lime juice.

VODKA DAISY

Raspberry vodka, cranberry juice, fresh lime juice, raspberry syrup & soda water.

RUM PUNCH

Rum, fresh lime, passion fruit purée, sugar syrup & pineapple juice.

NON ALCOHOLIC

PINEAPPLE DREAM

Pineapple and lime juice, topped with raspberry syrup.

VIRGIN MOJITO

Lime, mint, sugar, apple juice and soda.

TEA / COFFEE

7UP / COKE ZERO

MAINS

PAN FRIED SEA BREAM

Pan fried sea bream, mint & pea risotto served with spinach & pea purée.

ROAST TURKEY

Roast turkey served in a yorkshire pudding with roasted potato, roasted carrots, stuffing, cranberry sauce & drizzled with onion gravy.

SHREDDED BEEF

Yorkshire pudding filled with shredded beef, roasted red cabbage, roasted carrot & beef gravy.

MUSHROOM GNOCCHI

Pan fried gnocchi, mushroom and truffle oil, tomato butter sauce, pistachio pesto & Parmesan. (V)

SOBA NOODLES

Soba noodles, tenderstem broccoli, edamame, red cabbage, chilli, spring onion & miso dressing. (VG)

NUT ROAST

Vegetarian nut roast served in a yorkshire pudding with roasted potato & carrots, red cabbage, cranberry sauce & drizzled with onion gravy. (V)

STARTERS

PADRON PEPPERS

Fried padron peppers with sea salt. (V)

MUSHROOM PÂTÉ

Wild mushroom pâté on ciabatta toast. (V)

BEETROOT SALAD

Beetroot salad with goat cheese pearl, radish and micro leaves. (V)

TOMATO BRUSCHETTA

Crumbled feta, basil & balsamic glaze. (V)

DESSERTS

LEMON TART

Fresh style lemon curd in a sweet glazed pastry case. (V)

MINCE PIE & ICE CREAM

Warm mince pie served with christmas pudding ice cream. (V)

WHITE & DARK CHOCOLATE MOUSSE

Dark chocolate mousse, dark chocolate sponge, topped with white chocolate mousse & a chocolate glaze. (V)

ICE CREAM SUNDAE

Ice cream, berry compote & strawberries. (VG)

SIDES

**SKINNY FRIES 4, TORTILLA CHIPS, AVO & SALSA 5,
MARINATED HALLOUMI 5.**

PLEASE INFORM STAFF OF ANY ALLERGIES. We cannot guarantee our food or drinks is free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps.

(V) - Vegetarian (VG) - Vegan

As a venue we have a responsibility to make sure all guests drink responsibly. We have the right to refuse service to anyone that appears overly intoxicated. Supper Club is a 2 hour immersive experience with a casual style of service.