

# **RESTAURANT MONTH**

2-COURSES £15.00 | 3-COURSES £20.00

#### **STARTERS**

SOUP OF THE DAY SERVED WITH CRUSTY BREAD (V)

SPICED HALLOUMI

SHETLAND MUSSELS WITH SOY, SAKE AND GINGER (GF)

GREEN PEA RISOTTO WITH A TOMATO AND AUBERGINE SAUCE (V, GF) WITH GOATS CHEESE AND A SUGAR SNAP AND PARSLEY SALAD (V, GF)

> 5 SPICED BELLY PORK 5 SPICE POWDER, SOY CARAMEL, CRISPY ONIONS AND PICKLED GINGER (GF ON REQUEST)

#### MAIN COURSE

TOULOUSE SAUSAGE BOLOGNESE WITH RIGATONI

HERB CRUSTED CAULIFLOWER STEAK WITH TOMATOES AND WHITE BEANS (VE)

BEER BATTERED FISH AND CHIPS MUSHY PEAS, TARTAR SAUCE AND HAND CUT CHIPS

THE REDWOOD BURGER JUICY STEAK BURGER WITH CHEESE, BURGER SAUCE AND **CRISPY ONIONS** 

PAN FRIED HAKE FILLET WITH A CHICKPEA AND CHORIZO STEW (GF)

VEGETABLE RAMEN WITH SOBA NOODLES AND SILKEN TOFU (V)

### SIDES £4.00 EACH

HAND CUT CHIPS (GF, V)

FRENCH FRIES (GF, V)

HOUSE SALAD (V)

CREAMY MASHED POTATOES (GF, V)

BUTTERED GREENS (GF, V)

SWEDE AND CARROT MASH (GF, V)

ONION RINGS (V)

## **DESSERTS**

STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND VANILLA ICE CREAM

SELECTION OF ICE CREAM

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

AVAILABLE JANUARY 2024 MONDAY - SATURDAY

GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, N - CONTAINS NUTS

Food Allergies, Intolerances and Special Dietary Requirements: Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff. Due to the presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items