

WEEKLY DINNER MENU

MONDAY

Creamy coconut, bean, tempeh and butternut stew [ve](#)

Kachori and coriander salad [ve](#)

Garlic, herb and lime grilled chicken thighs

Slow cooked Jerk spiced lamb shoulder

SERVED WITH

Caribbean rice and peas [ve](#)

Steamed white cabbage, sauteed onions and peppers [ve](#)

SALAD

Mixed sprout, coconut and charred corn salad [ve](#)

DESERT

Pineapple and white chocolate lamington [ve](#)

TUESDAY

Sweet potato falafel, spiced tomato sauce [ve](#)

Halloumi and chickpea stuffed tomatoes, fennel and peashoot salad [v](#)

Chicken shish tawook

Slow roasted lamb shoulder

SERVED WITH

Toasted flat bread [ve](#)

Matfoul - roast veggies and herb giant couscous [ve](#)

Steamed broccoli and kale [ve](#)

SALAD

Carrot, radish and herb salad [ve](#)

DESERT

Jaffa cake [ve](#)

WEDNESDAY

Swedish meatballs

Beetroot meatball and pickled fennel [ve](#)

SERVED WITH

Swedish meatball cream sauce [v](#)

Roast trout, crayfish dressing and pickled cucumbers

ALL SERVED WITH

Wild pilau rice [ve](#)

Steamed cavolo nero and tenderstem broccoli [ve](#)

SALAD

Cabbage, kohlrabi, fennel and apple slaw with crème fraiche dressing [v](#)

DESERT

Kanelbullar [ve](#)

THURSDAY

Grilled brisket of beef and garden herb chimichurri

Apricot and chilli grilled chicken thighs with roasted peppers

Broccoli and garden herb vegan quiche with roasted pepper sugar snap salad [ve](#)

ALL SERVED WITH

Warm potato salad, herb mayonnaise [ve](#)

Peas, sweetcorn and carrot [ve](#)

SALAD

Vegetarian nicoise with boiled eggs [v](#)

SOUP

Broccoli and stilton soup [v](#)

DESERT

Mississippi mud pie [v](#)

FRIDAY

HAPPY HOUR SPECIAL

CROQUETTE BAR

Chicken cordon bleu croquettes

Manchego and caramelised leek croquettes [v](#)

Potato and caramelised onion croquettes [ve](#)

EXTRAS

Dijon mayonnaise [v](#)

SALAD

Pickled onion and cheddar chopped salad [v](#)