

psychic SUPPER

— THURSDAY 19TH MARCH 2026 —

MAINS

Roast Leg of Lamb G GF?

Confit Lamb Shoulder, Pan Gravy,

Served with Seasonal Vegetables & Potatoes SU

Smoked Paprika Grilled Fillet of Hake GF?

Crispy Spanish Chorizo Sausage, Cannellini Beans and Wilted Spinach,

Served with Seasonal Vegetables and Potatoes F, D

Vegan Moussaka VE GF?

Smoky Aubergine, Soya Mince with Tomato and Garlic,

Applewood Sauce, Served with a Greek Salad SO

Slow Cooked Beef Rib GF?

Pommes Puree and a Rich Madeira Jus,

Served with Seasonal Vegetables & Potatoes D, SU

DESSERTS

Trio of Desserts

Chocolate and Raspberry Tart with Yoghurt Crumb,

Mango Bavarois in a Brandy Snap Basket and

Blood Orange Cheesecake with Rhubarb Coulis

G, D, E, SU, SO

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

GF Gluten Free GF? Can be Gluten Free (please ask) VE Vegetarian VE? Vegan VE? Can be Vegan (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY N NUTS F FISH

SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN