



psychic SUPPER

— THURSDAY 8TH OCTOBER 2026 —

MAINS

Roast Loin of Pork GF?

Apple Sauce, Sage and Onion Seasoning, Red Wine Gravy,
Served with Seasonal Vegetables & Potatoes ^{SU}

Grilled Fillet of Sea Bass GF?

Warm Mediterranean Salad, Charred Cherry Tomatoes,
Served with Seasonal Vegetables & Potatoes ^F

Roasted Vegetable Lasagne VE

Italian Style Vegan Mince, Cheese Sauce,
Served with Garlic Ciabatta

Slow Cooked Beef Rib GF?

Leek & Potato Rosti, Rich Red Wine Jus,
Served with Seasonal Vegetables & Potatoes ^{D, SU}

DESSERTS

Trio of Desserts

Treacle Tart with Lemon Anglaise
Blackberry Panna Cotta with Orange Crumb
Double Chocolate Cheesecake with Cherry Sauce

^{G, D, E, SU, SO, S}

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) **V** 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