

The Ro

Starters

Thai Chicken Soup (GFOA)

A fragrant soup of creamed coconut and chicken blended with lemongrass and red chilli

Leek and Potato Soup (GFOA)

A rustic soup made with leeks and potatoes

Porcini Mushroom Arancini with Green Mayonnaise and Parmesan

Arancini filled with risotto rice, porcini mushrooms, with a mascarpone and parmesan creamy centre. Coated in a parsley breadcrumb

Hot and Spicy Chicken Wings (GFOA)

Flame grilled chicken wings with a mesquite flavoured glaze

Prawn Cocktail with Marie-Rose Sauce (GFOA)

Mains

Crispy Battered Haddock with Chips, Peas and Tartare Sauce

Succulent Haddock in crispy golden batter, with hand cooked chips, peas and tartare sauce

Red Lentil and Chickpea Dahl (VE) (GFOA)

Fragrant red lentil dahl with cauliflower, butternut squash and chickpeas, served with basmati rice, naan bread, poppadom's and mango chutney

Butter Chicken Curry (GFOA)

Tender chicken thighs slow cooked in an aromatic butter and tomato curry sauce. Served with basmati rice, naan bread, poppadom's and mango chutney

Chicken Burger

Chicken tenders served on toasted bun with gem lettuce, garlic mayonnaise, hand cooked chips and coleslaw

Double 4oz Cheeseburger

Double beef burger and melted cheddar cheese on a toasted bun with gem lettuce, hot burger sauce, hand cooked chips and coleslaw

Minced Beef and Pancetta Lasagne

Layers of rich beef and pancetta ragù and topped with mascarpone. Served with salad and garlic bread

Margherita Pizza (V)

Classic Napoli-style pizza topped with crushed tomato sauce, fresh mozzarella, and fragrant basil

Pepperoni Pizza

Crispy, thin-cut pepperoni layered over melted mozzarella and a vibrant tomato sauce

Desserts

Chocolate Fondant with Vanilla Ice Cream (V)

Warm, molten-centred chocolate cake served with smooth, creamy vanilla ice cream

Blackcurrant Delice (VE and GF)

Served with passionfruit sorbet

Sticky Toffee Pudding (VEOA or GFOA)

Served with butterscotch sauce and vanilla ice cream

Selection of Ice Cream (V)

Sides

Hand Cooked Chips

Cauliflower Cheese

Mixed Salad with Tomatoes and Cucumber

All sides are gluten free.

**Add any side
for £4.50**

Dine
&
wine
only £59!

includes 2 courses for 2 people
& a bottle of house wine*

Please inform a member of the team of any allergies or special dietary requirements that we should be made aware of when preparing your menu request.

(V) Vegetarian (VE) Vegan (VEOA) Vegan Option Available (GFOA) Gluten Free Option Available.
A discretionary 10% service charge will be added to your bill and all prices are inclusive of VAT.
Please note, Adults need around 2000 kcal per day.