

# **HALLOWEEN MENU** *by Cathy Bonus*

## **SNACK**

Halloween Pumpkin Hummus & Homemade Seeded Crackers (v) - £4.5

## **STARTER**

Jerusalem Artichoke Velouté (vg, gf) - £6

## **MAIN**

Sweet Potato Purée, Wedges & Gnocchi (v) - £13

Soy, Maple & Sesame Glazed Octopus, Black Ink Purée (gf) - £20

Bloody Beetroot, Pomegranate & Duck Breast (gf, df) - £16

## **SIDE**

Gratin Dauphinois (vg, gf) - £8

*Please allow 15 minutes cooking time*

Spinach (v, gf) - £5

## **DESSERT**

Dark Licorice Soufflé (vg) - £6.5

Mont d'Arbois – Chestnut Chantilly, Meringue & Langue de Chat (vg) - £8

Spiced Poached Pears & Hazelnut Ice Cream (v, gf) - £9

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## **KID'S SET MENU - £13**

Bloody Barbecue Chicken Breast & Duchess Potatoes  
Hell's Chocolate Cake

v - vegan ; vg - vegetarian ; gf - gluten free ; df - dairy free  
Some of our foods may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team.

*An optional 12.5% service charge will be added to your bill.*