

THE GRAND SPEAKEASY

MURDER MYSTERY

DINNER

STARTERS TO SET THE SCENE

“LENTIL THE TRUTH”

Spiced Carrot and Lentil Soup with Herb Croutons **G**

“SQUID PRO QUO”

Crispy Calamari Bites with Sweet Chilli Sauce and Mixed Leaves **MO, SO, G, F, CR**

“THE GUILTY GOAT” **D, SU**

Goats Cheese Panna cotta with Textures of Beetroot

“UNDERCOVER SCOTCH” **E, G, D, M**

Homemade Scotch Egg with Spicy Tomato Chutney

THE MAIN SUSPECTS

“THE FEATHERED SUSPECT” **G, F, D, SU**

Roast Chicken Breast with Apricot Stuffing and Bread Sauce

“STEAKOUT” **GF?**

6oz Sirloin Steak Served Pink, with Grilled Tomato,
Field Mushroom, Onion Rings, and Peppercorn Sauce **D**

“RAVIOLI RUSE”

Mushroom Ravioli in a Creamy Mushroom Sauce
with Garlic Bread, Rocket, and Parmesan Salad **G, E, D, SU**

“PLAICE TO BE”

Grilled Plaice Fillet with Prawn, Caper, and Dill Butter **F, D, CR**

THE SWEET CONFESSION

“COCOA CONSPIRACY”

Warm Chocolate Fudge Cake with Clotted Cream **SO, C, F, E, D, G, SU**

“BERRY GUILTY” **D, E, SU**

Mixed Berry Eton Mess with Chantilly Cream and Winter Berries

“THE FINAL EVIDENCE” **GF? VE?**

Fresh Berries with Fruit Sorbet

“CHEESE & WITNESS” **N, G, D, C, E, SO**

West Country Cheese & Biscuits: Sharpam Brie,
HawkrIDGE Blue, QuickeS Mature Cheddar,
Served With Savoury Biscuits, Grapes, Celery,
Walnuts & Caramelised Onion Chutney

*Menu subject to change. 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.

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