



# EVENTS SET MENU

2 COURSES 23 *OR* 3 COURSES 31

## TO START

### CRISPY "STEAK" SALAD (VG)

crispy Redefine™ steak, pickled mouli, fennel & cucumber, hoisin sauce, red chilli, spring onion, watercress & toasted sesame seeds. 292 kcal

### CREAM OF HARICOT BEAN

#### & TRUFFLE SOUP

sourdough, black truffle oil & basil pesto. 494 kcal

### 'NDUJA & BRITISH PORK SAUSAGE ROLL

house Buffalo mayo. 846 kcal

### SMOKED HADDOCK CROQUETTES

truffle hollandaise & burnt lemon. 894 kcal

## THE MIDDLE

### BONE-IN SIRLOIN STEAK 505 kcal

#### 8PP SUPPLEMENT

Served with chunky chips +366 kcal or fries +419 kcal, watercress & your choice of green peppercorn sauce (*contains brandy*) +233 kcal, Bovril butter +279 kcal or blue cheese sauce +261 kcal

### SMOKY BACON CHEESEBURGER

classic sauce, crispy tempura pickle, shredded gem lettuce & fries. 1353 kcal

### REDEFINE™ MEAT BURGER (VG)

chilli mayo, Violife cheese slice, red onion chutney, crispy tempura gherkin, baby gem & fries. 1122 kcal

### BACON CHOP

fried Cacklebean egg & chunky chips. 1106 kcal

### SWEET POTATO & BEETROOT

#### TORTELLONI (VG-M)

sage butter sauce, asparagus & maple glazed walnuts. 1187 kcal

### BUTLER'S BANGERS

whipped mashed potato, onions, red wine & beef gravy. 1122 kcal

### BEER-BATTERED MARKET FISH

chunky chips, minted mushy peas & tartare sauce. 1191 kcal

### TUNA NIÇOISE SALAD

#### 5PP SUPPLEMENT

soft boiled Cacklebean egg. 653 kcal

### IRISH BEEF SHORT RIB & GUINNESS® PIE

Braised short ribs from Irish cattle, slow-cooked on the bone with Guinness® & wrapped in puff pastry, with garlic butter glazed heritage cabbage, mashed potato & beef gravy. 1543 kcal

## THE END

### PINEAPPLE CARPACCIO (V)

toasted coconut, chilli & lime glaze, coconut sorbet. 454 kcal

### RASPBERRY & LIME TRIFLE

lemon posset, lime meringue & Callebaut white chocolate. 560 kcal

### STICKY TOFFEE PUDDING

banana split ice cream & salted caramel sauce. 713 kcal

### CHEESEBOARD

red onion chutney & sea salted crackers. 477 kcal

### CHOCOLATE BROWNIE (V)

chocolate ice cream. 872 kcal

### SELECTION OF ICE CREAM & SORBET

(VG alternatives available)

Ask for today's flavours & calorie information.

(Vegan vanilla ice cream and peanut butter ice cream contain nuts)

Adults need around 2000 kcal a day. If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

(V) Suitable for vegetarians, (VG) Suitable for vegans, (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning, (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.  
TCC JAN24 Set Menu B1-3