

# OWNERS & TRAINERS MENU

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## TOMATO & ROASTED RED PEPPER SOUP (VE, GF, DF)

SERVED WITH BUTTER & BAKED BREAD ROLLS  
(GF BREAD OPTIONS AVAILABLE - PLEASE ASK)

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## MINTED LAMB HOTPOT (GF, DF)

SLOW COOKED TENDER LAMB & MEDLEY OF ROOT VEGETABLES,  
UNDER BLANKET OF GOLDEN ROASTED POTATOES,  
& SERVED WITH **PANACHE OF FRESH MARKET VEGETABLES** (VE, GF, DF)

## BAKED SALMON FILLET (GF)

FLAKEY FILLETS OF SALMON WITH A SPINACH, LEEK & CREAM SAUCE,  
& SERVED WITH **BUTTERED NEW POTATOES** (V, GF)  
& **PANACHE OF FRESH MARKET VEGETABLES** (VE, GF, DF)

## VEGETABLE ROGAN JOSH (VE, GF, DF)

MARINATED VEGGIES IN A RICH TOMATO & AROMATIC SAUCE,  
SERVED WITH **STEAMED BASMATI RICE** (VE, GF, DF) & **NAAN** (V)

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## APPLE & CINNAMON CRUMBLE (V)

WITH HOT CUSTARD

## CHEF'S SELECTION OF SWEET TEA TREATS

PLEASE ASK YOUR SERVER ABOUT SELECTION AVAILABLE

(GF & VE DESSERTS AVAILABLE - PLEASE ASK)

WE WILL MAKE EVERY EFFORT TO CATER TO ALL DIETARY NEEDS.  
PLEASE SPEAK TO A MEMBER OF OUR TEAM FOR FULL DETAILS  
ON FOOD ALLERGENS & DIETARY REQUIREMENTS

(V) – VEGETARIAN | (VE) – VEGAN | (GF) – GLUTEN FREE | (DF) – DAIRY FREE | (N) – CONTAINS NUTS