

# THANK XXII IT'S THE WEEKEND...

2 OR 3 COURSES & A COCKTAIL £16.50/£20.95

FRIDAY 5-9.30PM / SATURDAY 5-9.30PM

## APPLETINI

Made with Vodka, Crème de Vert Pomme and Lemon Juice we can create this classic martini. Goes down so easy

## VIOLET FIZZ

Violet is very in at the moment why not try this take on a simple fizzy cocktail. Fizz with violet

## TROPICAL ESCAPE

Something to take you somewhere else this is our twist on a Pina Colada.

## BROCKMANS SOUR BEE

Gin, Lemon, Lime and honey what more can you ask for

## ROCK LOBSTER

This is our frozen Cocktail. Coconut and Banana rum make the perfect match

## BUBBLEGUM COSMO

A Twist on a classic cosmo. We love this one so much we hope you enjoy it as well. Classic Orange flavours with bubble-gum undertones.

## STARTERS

### CHEF'S HOMEMADE SOUP V/GF

SERVED WITH FRESH SOURDOUGH

### CHICKEN LIVER PATE GF

FINE HERB SALAD, FRUIT CHUTNEY, TOASTED WHITE BLOOMER

### HAGGIS & PICKLED TURNIP BON BONS

WHOLEGRAIN MUSTARD CRÈME FRAICHE & WHISKY MARMALADE

### GARLIC MUSHROOMS

SERVED WITH BABY SPINACH, LIGHT GARLIC CREAM SAUCE AND FRESH PARMASAN

### BUFFALO CAULIFLOWER

IN HOT SAUCE, SERVED WITH BLUE CHEESE & CHIMICHURRI (GF/VV)

### TANDOORI KING PRAWNS

IN A CREAMY HOT SAUCE AND CHOPPED PEANUT SALAD

## LARGE PLATES

### CAJUN CHICKEN GF

SWEET POTATO & BLACK BEAN CHILLI, BRAISED CREOLE RICE

### BATTERED FISH & HANDCUT CHIPS

WITH CRUSHED PEAS, FRESH LEMON, DRESSED SALAD

### PULLED HAM HOCK, SMOKED CHICKEN AND LEEK CRUMBLE

WITH CREAMED POTATOS AND CHEDDAR CRUMB

### STEAK PIE

SERVED WITH CRIPS PUFF PASTRY, CREAMED POTATOS AND SEASONAL VEG

### CAJUN CHICKEN PENNE PASTA

WITH SUN BLUSHED TOMATOS AND CREAMY CAJUN SAUCE

### SIZZLING VEGETABLE FAJITAS

SERVED WITH SOUR CREAM, CHEDDAR, TOMATO SALSA AND FLOUR TORTILLAS