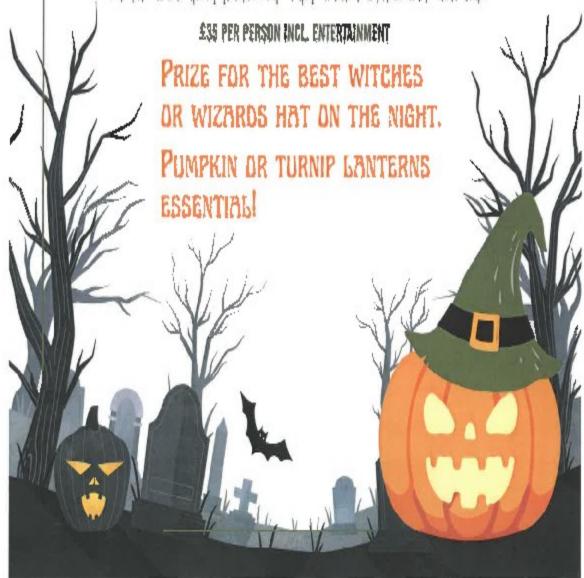




## BOOK NOW FOR THE HALLOWEEN BASH



7PM ON SATURDAY 1ST NOVEMBER 2025



# Halloween Bash



## Three courses - £35.00 including evening entertainment

### APPETISÈRS...

## Cauldron of Pumpkin Brew with Haunted Roll (V, GF\*)

Velvety spiced pumpkin potion, bubbling hot and served with a soft roll.

## Wicked Bhajis with Vampire's Kiss Raita (V)

Crisp red onion and courgette bhajis with a chilling mint raita and a side salad straight from the graveyard garden.

## Sea Monster Cakes with Fiery Hellfire Jam

Golden Thai crab cakes, risen from the deep, paired with a devilishly hot chilli jam to set your soul ablaze.

#### ENTRÉES...

## Shank of the Damned with Blood-Red Jus (GF)

A slow-braised lamb shank falling off the bone, cloaked in redcurrant jus, with garlic mash and sinister seasonal veg.

## Cursed Salmon in Black Teriyaki Glaze with Ghostly Rice

Oven-baked salmon glazed in a dark teriyaki curse, served with hauntingly steamed rice.

#### Enchanted Garden Tagine with Bewitched Jewelled Couscous (V, GF\*)

Vibrant vegetables in a tagine spell, with sparkling jewelled couscous as bright as a sorcerer's hoard.

#### A BIT OF AFTERS...

#### Death by Chocolate... (Again) (V)

The ultimate dark indulgence: a rich chocolate cake with ice cream, certain to finish you off... deliciously.

#### Baked Alive Apples (V)

Spiced and stuffed baked apples, blistered in the fires of hell, sweetened just enough to tempt your soul.

#### **Ghostly Meringue Tower (GF)**

A spectral stack of crisp meringue and cream, tangled with crimson raspberry blood and cursed pistachio shards.



GF denotes gluten free || GF\* can be adapted to be gluten free || V denotes suitable for vegetarians || VG denotes vegan || VG\* denotes can be adapted to be vegan

We take great pride in putting tagether a varied menu whilst trying to price our food to maintain good value for money. We kindly ask for our customers to refrain from asking for substitutions. At busy times there may be a wait as we prepare everything fresh and with care.

Allergy Disolalmer: We will always do our best to accommodate allergies but please nate we are not an allergen-free environment. Whilst we use our best efforts to prepare dishes carefully, we cannot 100% guarantee no trace of allergens in our products. We reserve the right to decline any orders for customers with serious food allergies where we cannot assure your safety. The following ingredients are used regularly in our kitchen: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluses, mustard, peanuts, sesame, saybeans, sulphur dioxide and sulphites, and tree nuts. If you have a food allergy or a special dietary requirement, please speak to one of our team. Thank you for your understanding.

