

THE CITY BAR & DINER

3 COURSES FOR £20

STARTERS

TANDOORI CRUMBED HALLOUMI - with pomegranate, mango & watermelon salsa

AVOCADO CAESER SALAD with blushed tomato, Roquito peppers & baby leaves

KOREAN FRIED CANDY CHICKEN WINGS with pickled radish, cucumber & sesame seeds

SMOKED HADDOCK ARANCINI served with a mango jus

MAINS

COCONUT PANKO HADDOCK GOUJONS with wasabi mayo, peas & triple cooked chips

TANDOORI LAMB SHANK with pilau rice, spiced dhal & garlic puri

HOMEMADE ROTOLO PASTA filled with Parma ham, basil & pesto in a cream veloute

Served with garlic bread

Vegetarian Option with chestnut mushroom

THE MARYLAND ROOSTER – chicken breast golden fried in breadcrumbs, dipped in sweet & sour sauce, served on a brioche bun with banana, pineapple & fries

VEGAN COTTAGE PIE – a warming vegan pie topped with sweet potato mash

DESSERTS

BANOFFEE PIE served with warm butterscotch sauce & cream

SILKEN TOFU CHOCOLATE MOUSSE served with berries & fruit coulis

CRANACHAN - toasted oatmeal, whisky cream, raspberries & honey

Served with shortbread biscuit

AFFAGATO - vanilla ice cream topped with espresso coffee & Baileys Irish Cream