

Dinner @ Augill

Two courses £28, Three courses £35

Silver & Green's Mixed Olives : £2.50

Cheesy stuffed peppers : £3.50

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Spiced dahl (V/GF)

Red kidney beans, tomatoes, buttered spinach

Pea & shallot ravioli (V)

Peas, mint, crème fraîche, Parmesan

Hand raised pork pie

Leaves, Picalilli

Mackerel pate (GFO)

Leaves, radish, toast

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Lamb tagine (GFO)

Coriander cous cous, apricots

Salmon tagliatelle

Leeks, cream, chilli flakes, Parmesan

Supreme of chicken (GF)

New potatoes, tenderstem broccoli, hollandaise, sun dried tomatoes

Spiced Lentil, spinach & cauliflower pie (vegan)

Tenderstem broccoli, roasted carrots, lemon pickle

Spiced Dahl (V/GF)

Red kidney beans, tomatoes, buttered spinach, poppadom

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Cappuccino meringues (GF)

whipped cream, chocolate flakes, chocolate sauce

Sticky toffee pudding

Vanilla ice cream, caramel sauce

Lemon tart

blueberries, cream

British cheeses (GFO) £4 supplement

crackers, grapes, chutney

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For Children (£12 for two courses)

Sausages, mash, peas (gf)

Fish fingers, chips, beans

Pasta, tomato sauce, cheese (GFO)

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Banana school cake, ice cream

Ice cream, marshmallows, chocolate sauce

Sticky toffee, ice cream

(GF) Gluten free, (GFO) gluten free alternative offered (V) vegetarian : where possible, vegetarian dishes can be vegan (please ask)

please speak to a member of our team should you have any special dietary requirements, allergies or intolerances.

We cannot guarantee our kitchen is allergen free but we are able to adapt some dishes