

CAWLEY HOTELS & RESTAURANTS



www.cawleyhotels.com

TWO COURSES – 12.95 THREE COURSES – 16.95

STARTERS

BEER BATTERED BLACK PUDDING

With homemade tomato ketchup, seasonal leaves

- V** HONEY GLAZED GOATS CHEESE CROSTINI
Topped with a red onion marmalade with seasonal leaves

SOUP OF THE DAY

Served with a crusty bread roll

HAGGIS NEEPS AND TATTIES

DEEP FRIED CALAMARI

With seasonal salad, lemon and basil mayonnaise

VV BANG BANG CAULIFLOWER

With vegan Sriracha mayonnaise, Asian slaw and toasted peanuts

MAINS

- V** MACARONI CHEESE WITH MULL CHEDDAR GLAZE
ADD chicken £2.00 ADD bacon £1.00

CAJUN SPICED CHICKEN BREAST WITH RICE PILAFF

Stir fry vegetables and Thai coconut curry sauce

BREADED OR BATTERED FISH GOUJONS

Served with fries, mushy peas and lemon

STEAK ET FRITES

6oz sirloin with fries and pepper sauce (£5.00 Supplement)

SALMON AND SMOKED HADDOCK GRATIN

With creamed potatoes, topped with crispy bacon

- VV** SWEET POTATO, SPINACH AND CHICKPEA CURRY

Basmati rice, flat bread

DESSERTS

MINI MESS WITH CRUSHED MERINGUE

Berry compôte, Chantilly cream

- V** VEGAN CHOCOLATE BROWNIE
With vegan ice cream and chocolate sauce

CAKE OF THE DAY

WARM BELGIAN WAFFLE

Caramelised bananas with toffee sauce and vanilla ice cream

APPLE AND BLACKBERRY CRUMBLE

With crème anglaise, vanilla ice cream



PLEASE NOTE

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that may contain allergens. Please speak to your server if you require allergen information.

V Denotes Vegetarian

VV Denotes Vegan