

# *the dock*

## Party Menu

3 Courses - £25

2 Courses - £20



### Starters

- Soup of the day served with fresh bread (v) (gf)
- Chicken liver pate with date & fig chutney and a toast (gf)
  - Classic prawn cocktail served with brown bread (gf)
  - Salt & pepper squid with lemon and garlic aioli

### Main Courses

- Classic burger served with salad, fries and coleslaw (gf)
- Beer battered haddock with tartare sauce, chips & peas
  - Roast ham, free range eggs, fries & slaw (gf)
- Classic Carbonara with smoked bacon, parmesan, white wine and cream (v) (gf)
  - Seafood Linguine with white wine, cream, mussels, salmon & tiger prawns (gf)
- Chicken Caesar Salad with baby gem lettuce, anchovies, streaky smoked bacon, parmesan, croutons and Caesar dressing (v) (gf)
- Mixed Grill (£5 Supplement) – 7oz sirloin steak, lamb cutlet, bacon, egg, sausage, fries & peas, roasted tomato and mushroom, choice of peppercorn or garlic butter sauce (gf)
  - Gnocchi (v)

### Puddings

- The Dock's chocolate brownie with vanilla ice cream and chocolate sauce
  - Sticky toffee pudding with toffee sauce & vanilla ice cream
    - Vanilla Crème Brulee with ice cream (gf)
  - Mixed Berry Eton Mess with homemade meringue (gf)
    - Selection of Ice cream and sorbets (gf)



- all dishes marked with "gf" can be prepared gluten free
- all dishes marked with "v" can be prepared as vegetarian
- please let us know of any intolerances or allergies so we can prepare your meals accordingly