

## STARTERS

### Crispy Tempura King Prawns

*Romesco sauce, avocado, lime & coriander*

### Rosemary Focaccia

*Tomato & white bean cassoulet, creamed garlic, warm chorizo & pecorino*

### Bury Black Pudding Scotch Egg

*House piccalilli & Serrano dust*

### Today's Soup

*Served with English butter and a warm bread roll*

## MAIN COURSE

### Herb Crusted Hake Supreme

*Curried chickpea & red pepper, creamed cavolo nero and spinach with buttered shrimp*

### Baked Courgettes V

*Garlic spinach, plum tomato, aged feta & burrata, pepper stew & sweet potato*

*Available as a vegan option*

### Roasted Chicken Breast

*Lemon & oregano, crispy thigh, butter potato fondant, grilled asparagus, baby leeks and chicken jus*

### Chargrilled Beef Premium Rump Steak

*Served with confit tomato, baked mushroom, watercress & skinny fries*

## DESSERTS

### Traditional Sticky Toffee Pudding V

*Caramel sauce & vanilla ice cream*

### Collection of British Cheeses V

*Grapes, apple chutney & biscuits*

### Malted Chocolate Cheesecake

*With honeycomb & strawberries*

### Caramelia Mousse

*Pink gin & rhubarb*

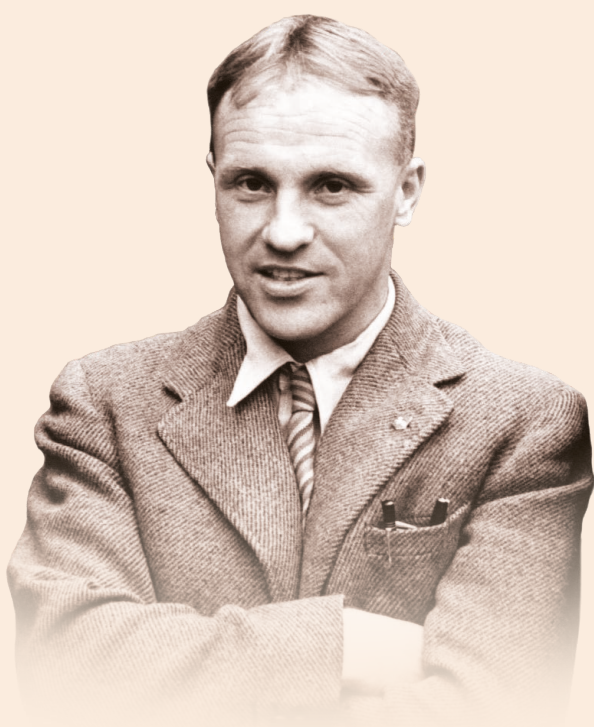
2 COURSES **20.00** | 3 COURSES **25.00**

V Suitable for Vegetarians VE Suitable for Vegans

*Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about dishes and the ingredients we use please ask your server.*



THE  
**BASTION**  
BAR & RESTAURANT



**INCLUSIVE MENU**