

FIXED PRICE MENU

2 COURSES £18.95 | 3 COURSES £23.95
AVAILABLE MONDAY - FRIDAY 12PM-5PM

STARTERS

Soup of the day (Veo)(Gfo) - Chef's selected soup of the day, served with a warm artisan roll and salted butter

Bang Bang Chicken (Gf) - Crispy fried chicken, gochujang & pomegranate spiced sauce, sesame, fresh chillies, and spring onion

Prawn Cocktail (Gf) - King prawns, cucumber, confit tomatoes, mixed leaves, crispy onions, and ranch dressing

Roasted Cajun Cauliflower (Ve) - Cajun cauliflower florets, red pesto, crispy chickpeas, served on a rosemary flatbread

MAINS

Tuscan Chicken (Gf) Chicken, bacon, confit tomatoes & spinach, baked in a creamy tomato sauce, with sauteed potatoes and a mixed leaf salad

Pie of the Week (Veo)(Gfo) A choice of chunky chips or creamy mash potato, garden or mushy peas, and a Hendo's beef dripping jus

Small Fish & Chips - Beer-battered cod fillet goujons, with garden or mushy peas, chunky chips, and a lemon wedge

Red Pepper & Feta Gnocchi (Veo) - Roasted red pepper sauce, feta, spinach, pine nuts, potato gnocchi, and fresh basil

DESSERTS

Cake of the day (Veo)(Gfo) - Our fresh selected cake of the day, vegan and gluten free options available

Ice Cream (Veo)(Gf) - Selection of ice cream or sorbet

Cinnamon Apple & Plum Crumble (V)(Gfo) - Served with custard

Mini Cookie Dough Bake (V) - Served with chocolate soil and ice cream

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available.
All dishes are prepared in an environment with a risk of cross-contamination from allergens.
Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.

THE DØRE
— BAR + GRILL
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