# DINING AT YOUR RETREAT <br> Allergens Menu 

## Starters

## Tempura Prawns

Succulent king prawns in bubbly crisp
Japanese style batter.

## Panko Calamari Strips

(G)CEBSD

Squid strips coated in crispy breadcrumb.
Vegan Nuggets (GF)
Rice protein chicken-style nuggets.

## Chicken Wings

Wings marinated in BBQ or Peri Peri sauce.

## Chicken Goujons

Breaded strips of chicken breast.

## Vegetable Samosas

Potatoes, peas \& carrot in crispy pastry.

## Halloumi Fries

Sliced chunks of authentic Halloumi.

## Goat's Cheese Salad



Goat's cheese with leaf salad, red onion, cherry tomatoes and house dressing.

## Boards \& Sharing

## Cheese Board

CEESD
Cheddar, Goats, Smoked \& Blue cheeses, crackers \& red onion chutney.

## Nachos

Salsa | Jalapeños | Cheese \| Guacamole \| Sour Cream

## Sharing Platter

Your choice of any three Starters.

## Sides

 Sweet potato fries
Skin-on-fries
Garlic bread - Please ask your server

| Allergens |  |
| :---: | :---: |
| Gluten \& Cereals Containing | Nuts |
| Crustaceans | Celery |
| Eggs | Mustard |
| Fish | Seasame |
| Peanuts | Sulphur Dioxide |
| Soybeans | Lupin |
| Milk | Molluscs |

## Mains

## Spaghetti \& Meatless-Meatballs

SN
Plant-based meatballs served over gluten- free spaghetti with option of Parmesan.

## Fish \& Chips

Traditional fish and chips served with mushy peas and homemade tartar sauce.

## Lamb Shank

Slow cooked shank of lamb in a mint gravy served over a bed of potato mash \& garden peas.

Half Chicken (BBQ or Peri Peri)
Half a chicken marinated in homemade Peri Peri or BBQ sauce served with chips.

## Bangers \& Mash

Meat or vegan sausage served with mash, gravy and garden peas.

## Chicken Caesar Salad

Chicken breast, anchovies, lettuce, croutons, Parmesan with Caesar dressing.

## Burgers

All served with skin on fries or sweet potato fries
Retreat Beef Burger
Southern Fried Chicken Burger
Retreat Plant based Burger


Add cheese $+1 /$ bacon $+1 /$ patty +5

## Desserts

New York cheesecake
Baked cheesecake with a crumbly biscuit base and strawberry topping. Gluten free.

Mirrored Chocolate truffle torte (G) E D N
Vegan dark chocolate ganache and topped with a caramel glaze on a chocolate crumb base.

> Please let us know before you order of any dietary or allergen requirements you may have.
> Please note all our food is produced in an environment where allergens maybe present.

