

# TALES

## Dairy Free Menu

### STARTERS

<b>Crab Tacos</b> lime mayonnaise, fresh chillies	<b>£9.25</b>	<b>Scotch Egg</b> egg rolled in sausage and haggis, panko and oatmeal crumb, red wine jus	<b>£8.95</b>
<b>Mini Charcuterie Board</b> salami, chorizo, parma ham, peppadew peppers, marinated olives, focaccia bread	<b>£9.75</b>	<b>Prawn Cocktail Cups</b> marie rose sauce, baby gem lettuce	<b>£9.95</b>
<b>Rock Corn</b> sriracha & sweet chilli mayo	<b>£8.50</b>		

### MAINS

<b>Pan Fried Lemon and Black Pepper Chicken Breast</b> asparagus, spring greens, potatoes, pan jus	<b>£18.50</b>	<b>Battered Fillet of Haddock</b> fries, minted mushy peas, tartar sauce, lemon wedge	<b>£17.95</b>
<b>Roast Venison Loin</b> potatoes, summer berry jus, braised red cabbage	<b>£24.95</b>	<b>Herb Crusted Best End Lamb</b> potatoes, red wine jus, spring greens	<b>£25.95</b>
<b>Steak Frites</b> 6oz ribeye, fries, red wine jus	<b>£26.95</b>	<b>8oz Sirloin Steak</b> fries, spring greens, grilled tomato	<b>£33.95</b>
<b>Slow Cooked Diced Beef</b> maple glazed carrots, potatoes	<b>£17.95</b>	<b>8oz Fillet Steak</b> fries, spring greens, grilled tomato	<b>£36.95</b>
<b>Tomato &amp; Chicken Pappardelle</b> fresh chillies, sriracha (vegetarian option available £16.50)	<b>£17.95</b>	<b>Add Red Wine Jus</b> £3.95	

### DESSERTS

<b>Sticky Toffee Pudding</b> vanilla ice cream	<b>£8.25</b>	<b>Chocolate &amp; Orange Tart</b> seville orange marmalade	<b>£8.25</b>
<b>Lemon Cheesecake</b> coconut ice cream, fruit garnish	<b>£8.25</b>	<b>Trio of Coconut Ice Cream</b> raspberry sauce	<b>£7.50</b>

Although we and our suppliers take care in preparing your meal, general kitchen operations across our supply chain involve shared cooking and preparation area. For this reason, we cannot guarantee that any menu will be completely free of allergens. Please speak with a manager if you have any queries about any dietary or allergen requirements.