

# RANDALLS WINE AND DINE



**£22 | 2 courses    £28 | 3 courses**  
Tue-Sat Lunch and Dinner

## STARTERS

Spiced Butternut Soup, pumpkin seeds, cream (veo)(v)  
*add toasted sourdough bread for £1*

Battered Calamari, fried onions, lemon aioli (gfo)

Sticky Honey Teriyaki Chicken Skewers, carrot and spring onion salad

## MAINS

Herb Crusted Chicken Parmigiana, roasted tomato sauce, mozzarella  
and parmesan, skin on fries

Fillet of Lemon Sole, lemon and garlic cream sauce, herb crushed potatoes,  
sautéed baby leeks (gf)

Spinach and Ricotta Tortellini, wild mushroom and thyme sauce (v)

## DESSERTS

Crème Brûlée Cheesecake

Cinnamon and Peach Crumble, apricot sorbet (gf)

Vegan Pecan Pie, whipped cream (ve)

*add on course for £9*

Selection of French and English Cheeses  
with a Glass of Ruby Port, biscuits, grapes, chutney (gfo)

## WINE OPTIONS

Limited to 2 glasses  
or 1 bottle per  
one menu

175ml glass of Kono Marlborough Sauvignon Blanc for £5 or a bottle for £23

175ml glass of Eterra Rioja Crianza for £5 or a bottle for £23

175ml Barbe Belle Rose Fleuri Coteaux d'Aix en Provence for £5 or a bottle for £23

Please note that service charge will be added to tables of 8 and over.

Please let us know if you have any food allergies or special dietary needs.

v - vegetarian, ve - vegan, veo - vegan option, gf - gluten free, gfo - gluten free option