



## **A Tribute To The King**

### **STARTERS**

#### **BAKED BUFFALO WINGS**

**coated in cayenne pepper and hot sauce served with a blue cheese dressing**

#### **CRABCAKES WITH HORSERADISH CREAM**

**homemade maryland crabcakes with butter sauce and green salad**

#### **CHIPOTLE CHEDDAR AND CORN CHOWDER <sup>V</sup>**

**with cilantro and cornbread crumble**

#### **MINI BRIOCHE LOBSTER ROLL**

**lemon and tarragon infused lobster mayonnaise served in a mini brioche bun with homemade potato chips**

### **MAINS**

#### **HALF POUNDER WITH CHEESE**

**2 quarter pounder beef patties topped with american cheese and loaded with pickles, onions, lettuce and ketchup served with french fries**

#### **NEW ORLEANS JAMBALAYA**

**a one pot dish with prawn, chicken and chorizo a jambalaya mixture of vegetables and cajun spices with long grain rice, served with cornbread**

#### **FRIED BUTTERMILK CHICKEN TENDERS**

**crispy buttermilk chicken tenders, served with french fries, homemade slaw and a honey mustard dip**

#### **POTATO AND VEGETABLE HASH <sup>V</sup>**

**a mixture of root vegetables and sweet potato hash, served with a soft poached egg and crispy white onions**

#### **STICKY OVEN BARBECUE RIBS**

**rack of sticky barbecue pork ribs served with french fries, onion rings and a sour cream and chive dip**

### **DESSERTS**

#### **PEANUT BUTTER AND BANANA CHEESECAKE**

**served with banana ice cream**

#### **KEY LIME MERINGUE PIE**

**key lime curd pie topped with flambéed swiss meringue topping**

#### **S'MORE CHOCOLATE BROWNIES**

**gooey chocolate brownie served warm with a burned biscuit and marshmallow topping**

#### **HOMEMADE COCONUT CAKE**

**coconut infused sponge with raspberry jam and desiccated coconut topping served with raspberry ripple ice cream**

**Bookings only**

**£29.95 ph**

**27th September 2019**