

## STARTERS

### Freshly Made Soup

warm bread & jersey butter (VeA)

### Charred Asparagus

tomato coulis, toasted pumpkin seeds,  
vegan parmesan (GFA)(Ve)

### Course Chicken Liver & Pork Pate

red onion marmalade, crusty bread (GFA)

### Pan Fried Scallops

beetroot puree, black pudding bon bon,  
citrus dressing. (GFA)

## MAINS

### Cauliflower Steak

Spiced cauliflower puree, bombay aloo,  
charred stems (GFA)(Ve)

### Duo of Beef

6 hour slow braised feather blade, roasted fillet,  
roasted garlic mash, pea puree, roasted shallot,  
port wine jus (GFA)

### Chicken Supreme Balmoral

barley broth, bacon crisp

### Lemon Sole Fillet

spinach mash, beetroot, orange &  
grape butter sauce (GFA)

The  
TIPSY

Please let us know if  
you have a food allergy

[www.thetipsy.co.uk](http://www.thetipsy.co.uk)

# Winter EVENINGS MENU

**Tue to Sat: 5pm – 8:30pm**

Until 16th March 2024

**2 COURSES £23.50**

**3 COURSES £27.50**

## DESSERTS

### Mulled Wine Poached Pears

vanilla custard (GFA)

### Trio Of Chocolate Brownie

chocolate sauce & vanilla ice cream

### Cheesecake of The Day

fruit coulis & cream

### Apple & Winter Berry Oaty Crumble

warm devonshire custard

### Vegan Red Velvet Cake

candid beetroot, vegan ice cream (Ve)