# WEALTH MANAGEMENT WORKSHOP

# MENU

## Classic Menu

### THWAITES BEER BATTERED FISH
thick cut chips, traditional mushy peas, tartar sauce.

### HAND RAISED PIE OF THE DAY
buttered greens, creamy mash, jug of gravy

### WILD MUSHROOM AND TARRAGON RISOTTO
crispy leeks, truffle oil.

### 10OZ GAMMON STEAK
thick cut chips, roasted vine cherry tomato and flat cap mushroom, fried egg, pineapple relish

### HOUSE CAESAR SALAD
gem lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons, boiled egg.
**Option to add Grilled Chicken Breast**

## Burgers

### CLASSIC BURGER
mature cheddar, dill pickle, tomato chutney, skinny fries. **Option to add bacon**

### CHICKEN BURGER
buttermilk fried chicken, dill pickle, Caesar dressing, skinny fries. **Option to add bacon**

### SPICED FALAFEL BURGER
grilled halloumi, minted yoghurt, dill pickle, fries

## Signatures

### SPINACH RICOTTA RAVIOLI
toasted pine nuts, spinach puree, ricotta balls, herb beurre blanc

### BEETROOT RISOTTO CAKE
pickled mixed beetroot, toasted walnuts, goats cheese sauce, micro rocket

## Hot Sandwiches

### BEER BATTERED FISH CIABATTA
little gem lettuce, tartar sauce

### BEEF BRISKET MEATBALLS CIABATTA
spiced tomato and pesto sauce, melted cheddar cheese

### STEAK CIABATTA
blue cheese mayonnaise, red onion jam

### LAMB KOFTA WRAP
mint yoghurt, sriracha sauce

### SPICED FALAFEL FLATBREAD
rocket leaf, lemon yoghurt

## Cold Sandwiches

***All served with homemade coleslaw and vegetable crisps.***

### MATURE CHEDDAR
Thwaites ale chutney, on **choice of white or brown bread**

### HONEY & MUSTARD GLAZED HAM
sliced tomato, on **choice of white or brown bread**

### CORONATION CHICKEN
curried mayonnaise, sultanas, on **choice of white or brown bread**

## Sides

THICK CUT CHIPS

SEA SALTED FRIES

GARLIC AND PARMESAN MASH

TENDERSTEM BROCCOLI, TOASTED ALMONDS

BEER BATTERED ONION RINGS

HONEY AND THYME ROASTED PARSNIPS

THE BEVERLEY ARMS