

# T19 FRIDAY FEATURE

## BRITISH NIGHT - FRIDAY, NOVEMBER 1<sup>ST</sup>



### SOUP

#### SCOTCH BROTH 10

traditional broth made with beef, vegetables, and barley



### 3-COURSE MENU

\$35

#### INCLUDES

SOUP  
CHOICE OF MAIN  
DESSERT



### MAIN COURSE

#### BANGERS + MASH 21

classic british sausages served with mashed potato, green peas + carrots, and onion mustard gravy

#### FISH AND CHIPS 20

beer battered ling cod, coleslaw, mushy peas, fries, tartar sauce, and lemon wedge

#### STUFFED YORKSHIRE 21

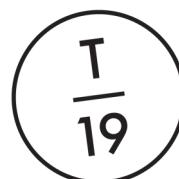
yorkshire pudding stuffed with sliced beef, gravy, served with mashed potato, and vegetables

### DESSERT

#### STICKY TOFFEE PUDDING 11

traditional sticky toffee pudding served with custard

A la-carte option:  
Plates are also available  
individually, and are priced  
accordingly.



Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur.  
Please advise your server of any known allergies. Prices subject to tax and gratuity.