



EARLY BIRD MENU

2 Courses for £14.95 per person

3 Courses for £19.95 per person

Available Monday–Friday 5-7pm or Sunday 6-8pm

Starters:

Crispy tempura cod fillet, with a sweet pea puree & crushed minted peas

v Homemade soup of the day served with freshly baked artisan bread

Carpaccio of air dried Serrano ham, sun blush tomato & balsamic with wild mizuna leaves & aged parmesan

Mains:

Slow braised Jerk chicken with coconut rice 'n' peas, scallion & chilli gravy

Grilled 100% prime beef burger with cheddar cheese, crisp lettuce, black plum & tomato chilli relish, homemade chips

Pan fried salmon fillet
served with sweet mash & south American green's in a light orange dressing

v Lightly spiced rich tomato risotto, fresh cherry tomato salsa, affrilla cress & parmesan

Char-grilled 28 day aged Welsh ribeye steak, grilled tomato, Portobello mushroom & homemade chips (£2.50 supplement)

Desserts:

Sticky toffee pudding with maple soaked figs & salted caramel ice cream

Caramelised apple crumble baked American cheesecake

Fried "French toast"
Served with mixed berry compotes & farmhouse vanilla ice cream

Please note that all menus are subject to change.

We cannot guarantee that our dishes do not contain nuts, or nut traces.
A discretionary service charge of 10% will be added to all parties of 6 or more.