

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:

Roast breast of chicken served with coconut rice n peas and a chilli & scallion 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 rib eye 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