



### **Early Bird Menu**

**2 courses - £14.95**

**3 courses - £19.95**

### **Starters**

Freshly made soup of the day served with crusty artisan bread (V)

Carpaccio of Serrano ham, fresh watercress and roasted garlic served with a fig relish

Fresh shrimps coated in butter flavoured with fresh dill and nutmeg served with Melba toast

### **Mains**

Roast breast of chicken served with coconut rice and peas, deep fried plantains and a chilli and scallion gravy

Pea risotto topped with a fricassee of peas and broad beans topped with a poached egg, fresh watercress and tuile

8oz Sirloin steak topped with confit tomato, horseradish butter and chipped potatoes (£2.50 supplement)

Ground beef and chorizo patty topped with Swiss cheese and smoked ham served with chipped potatoes

### **Desserts**

Secret recipe sticky toffee pudding served with banana ice cream

Fresh fruit minestrone served with kiwi sorbet

Selection of ice creams served with fresh fruit biscotti

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 the bill of all parties of 6 or more