



Early Bird Dining Menu

Starters

Plum tomato & red pepper soup
Warm bread (VE, GFA)

Cajun tiger prawn skewer
Sour cream & chive dip (GF)

¼ kilo Moules Mariniere
Rustic baguette (GFA)

Roasted beetroot & halloumi salad
Pesto dressing (V, GF)

Mains

6oz “Steak Frites”
Grilled plum tomato, peppercorn sauce (GF)

Roasted cod steak
Herb crumb, sauté potatoes, wilted spinach & red onion, Provençale sauce (GF)

Coq Au Vin
White truffle mash, green beans

Pappardelle pasta
Ragout of spring vegetables, Gran Padano, rocket (V)

Desserts

Classic homemade sticky toffee pudding
Toffee ice cream (GFA)

Toffee apple crumble tart
Vanilla custard

Classic crème brûlée
Shortbread (GFA)

Chocolate brownie ice cream sundae
Whipped cream, glacé cherry (GFA)

Menu Available

Monday – Thursday 17:00 – 18:30

Friday 17:00 – 18:30

2 Courses £24.95

3 Courses £29.95

A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish to remove this element.

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION **GF** gluten friendly | **GFA** gluten free available | **V** vegetarian | **VA** vegetarian available | **VE** Vegan