



Early Bird Dining Menu

Starters

Carrot & orange soup
Warm bread (VE, GFA)

Crab & avocado bruschetta
Toasted rustic baguette topped with chopped avocado & creamed crab meat

Minted lamb koftas
Rocket, feta & pomegranate salad, tzatziki dip, warm flat bread (GFA)

Quinoa salad
Spinach, cherry tomatoes, cucumber, & olives, lemon herb vinaigrette (V, VE, GF)

Mains

King prawn & chorizo risotto
Wild rocket, parmesan shavings, Sicilian lemon oil (GF)

Hunters chicken
Grilled bacon, smoked Applewood cheese, BBQ sauce, rosemary & garlic sautéed potatoes, Spring salad

Beef brisket bordelaise
5-hour slow baked tender beef, creamed horseradish mash, root vegetable broth (GF)

Pasta con funghi
Pappardelle pasta, wild mushrooms, porcini cream sauce, grana Padano, truffle oil (V)

Desserts

Classic homemade sticky toffee pudding
Vanilla ice cream

Apple & blackberry crumble
Vanilla custard (GF)

Classic crème brûlée
Shortbread (GFA)

Belgian chocolate cheesecake
Yorvale chocolate chip ice cream

Menu Available

Monday – 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