



Early Bird Dinner Menu

To Start

Carrot & orange soup, warm bread (GFA, V)

Cajun spiced tiger prawn skewer, sour cream & chive dip (GF)

Burrata mozzarella, heritage tomatoes, balsamic pearls (GF, V)

Duck liver & port pâté, red onion marmalade, rustic baguette (GFA)

Mains

Wild mushroom rigatoni

baby onions, wilted spinach, white wine cream sauce

Pan roasted cornfed chicken

dauphinoise potatoes, cauliflower cheese purée, broad beans, chicken jus (GF)

Herb crusted 4oz cod steak

sauté potatoes, spinach, red onion, provençale sauce

6oz steak frites

grilled plum tomato, green peppercorn sauce (GF)

Desserts

Biscoff cheesecake, pouring cream (V)

Chocolate brownie, chocolate sauce, caramel honeycomb ice cream (GFA)

Classic crème brûlée, shortbread (GFA)

Toffee apple & cinnamon crumble, vanilla custard

Available to enjoy

Monday – Friday 17:00 – 18:30

2 courses £24.95

3 Courses £29.95

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 friendly available | V vegetarian | VA vegetarian available | VE vegan |
| VEA vegan available | DF dairy free | DFA dairy free available |