



Early Bird Dinner Menu

To Start

- Ham hock terrine, piccalilli, crusty bread, pickled shallot (GFA)
- Yorkshire fried pheasant, pickled red cabbage, matchstick potatoes
crispy sprouts, game jus
- Warm goats cheese & confit tomato tart, beetroot & onion relish (V)
- Salmon roulade, caper berries, bloody mary dressing, cucumber ribbon

Mains

- Pan roasted pork joint,
Golden beetroot fondant, cider & sage jus, buttered kale (GF)
- Classic beef stroganoff,
Savoy cabbage, sautéed potatoes (GF)
- Pan seared rainbow trout,
dill crushed potatoes, mussel cream, roasted fennel, samphire, trout roe (GF)
- Garden pea & mint risotto
parmesan crisp, broad beans, pea shoots (GF)
- Tomato tarte tatin
pear puree, bitter leaf, bocconcini, skin on fries (GF)

Desserts

- Bread & butter pudding, crème anglaise(V)
- Rum & raisin crème brûlée, shortbread (GFA)
- Lemon posset, raspberry sorbet, tulle biscuit (GFA)
- Banoffee Eton mess, glazed banana, toffee crumb, Chantilly cream
caramel, meringue (GF)

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 |