



## Early Bird Dinner Menu

### *To Start*

Cajun spiced tiger prawn skewer, sour cream & chive dip (GF)  
Thai butternut squash & coconut soup, warm bread (GFA, V, VE)  
Chicken liver parfait, red onion marmalade, garlic & thyme crostini  
Twice baked black bomber soufflé, Autumn chutney

### *Mains*

Herb crusted 5oz cod steak  
sauté potatoes, spinach, red onion, provençale sauce (GFA, DF)  
6oz steak frites  
grilled cherry vine tomatoes, house fries, peppercorn sauce (GFA)  
Yorkshire lamb shank hotpot  
braised potatoes, wilted seasonal greens  
Wild mushroom risotto  
crispy leeks (V)

### *Desserts*

Apple & winter berry crumble tart, vanilla custard (V)  
Tiramisu cheesecake, hazelnut & tonka bean ice cream (V)  
Traditional Christmas pudding, brandy sauce  
Belgian chocolate tart, chopped roasted nuts, plant based salted caramel ice cream (V, VE, DF)

### 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 |