



Early Bird Dinner Menu

To Start

Chef's homemade soup of the day, warm bread & butter (V, GFA)

Braised pigs' cheek, apple purée, glazed toffee apple (GF)

Butter crusted chicken liver parfait, herb baked crostini, winter fruit chutney (GFA)

Scottish gravadlax, roasted beetroot, horseradish crème fraiche (GF)

Mains

Baked haddock & salmon fish pie
creamy dill & white wine cream sauce, cheddar cheese mash, French Beans (GF)

Chargrilled Wensleydale gammon steak
fried duck egg, twice cooked chips, petits pois

Panfried calves' liver
crispy bacon, bubble & squeak, red wine gravy, buttered kale

Breaded wholetail scampi
dressed mixed leaf salad, tartare sauce, house fries

Rigatoni arrabbiata
plum tomato sauce, fresh chillies, olives, dressed roquette (V)

Desserts

Toffee apple crumble tart, vanilla pod ice cream, cinnamon sugar (V)

Lemon meringue pie, pouring cream (V)

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

Classic crème brûlée, very berry compote (V)

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 |