



## **AUTUMN EARLY BIRD**

WED-FRI 5-7pm | SAT 5-6pm

**2 COURSES £16 | 3 COURSES £19**

### **TO START**

Seasonal Soup with Italian Bread

Pork Cheek Bonbons served with Buttered Leeks and Mustard Sauce

Blue Cheese Fritters served with Tomato Chutney and Dressed Lambs Lettuce

Smoked Haddock Mousse, Crostini Bread served with Mixed Leaf and Lemon Dressing

### **MAINS**

Goats Cheese and Roasted Red Pepper Risotto, Basil Pesto and Dressed Rocket

Pan Seared Hake, New Potatoes, Sweetcorn and a Shellfish Chowder

Roasted Chicken Breast, Fondant New Potatoes, Buttered Kale and Creamy Leek Sauce

Slow Cooked Lamb Henry served with Chickpeas, Butternut Squash, New Potatoes, Couscous and Moroccan Tomato Sauce (£2 supplement)

### **TO FINISH**

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Raspberry Brulée with Vanilla Shortbread

Double Chocolate Brownie, Chocolate Textures and Lemon Balm with Salted Caramel Ice Cream

Trio of Cheese - Selection of 3 Cheeses served with Artisan Biscuits, Chutney, Apple & Grapes

### **SIDES & SAUCES**

£3 each

Creamy Leeks | Hand Cut Chips | Honey Roasted Stockpot Carrots | Watercress & Blue Cheese Salad

Brandy & Peppercorn Sauce | Blue Stilton Sauce | Garlic Butter