



## **SPRING EARLY BIRD**

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

**2 COURSES £16 | 3 COURSES £19**

### **TO START**

Soup of the Day with Gluten Free Bread (GF)(DF)

Braised Chicken Leg Terrine with Piccalilli & Honey Gluten Free Croutes (GF)(DF)

Scottish Mussels and Clams cooked in a Coconut Thai Broth (GF)(DF)

Warm first of the season Peas, Broad Beans and Lambs Lettuce Salad, Dressed in Lemon and Mint with Torn Buffalo Mozzarella (V)

### **MAINS**

Pressed Yorkshire Belly Pork, Champ Mash Potatoes, Buttered Greens, Apple Purée finished with a Cider, Garlic and Wholegrain Mustard Cream Sauce (GF)

Whole Confit Duck Leg, Bubble & Squeak, Tenderstem Broccoli and a Silverskin Onion, Red Kale and Port Broth (GF)

Roast Red Pepper and Tomato Concassé Linguini topped with a Basil and Garlic Pangritata (DF)

Pan Fried Hake Fillet, Thai Fishcake, Charred Pak Choi and Coconut Thai Broth

### **TO FINISH**

Sticky Toffee Pudding with Butterscotch Sauce, Hazelnut & Tonka Bean Ice Cream & Honeycomb

Lemon Tart with Strawberry & Yuzu Ice Cream and Crushed Meringue

Double Chocolate Brownie, Chocolate Textures and Lemon Balm (GF)

### **SIDES & SAUCES**

£3

Honey Glazed Carrots (GF) (DF) | Lemon, Mint & Parsley Green Vegetables (GF) (DF)

Rocket & Parmesan Salad (GF) | Dauphinoise Potatoes (GF) | Parsley, Pancetta and Parmesan Chips (GF)

Brandy & Peppercorn Sauce (GF) | Blue Cheese Sauce (GF) | Garlic Butter (GF)