



SPRING EARLY BIRD

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

2 COURSES £17 | 3 COURSES £20

TO START

Soup of the Day with Crusty Bread

Braised Pig Cheek, Crispy Yorkshire Black Pudding, Carrot Purée, Baby Carrots with a Red Wine Jus

Scottish Mussels, Garlic, Parsley, in a White Wine Cream served with Crusty Bread

Crispy Breaded French Brie, on a bed of Watercress Salad with Cranberry Chutney

MAINS

Coq Au Van – Braised Chicken Leg with Wine, Crispy Lardons, Mushrooms, and Garlic served with Creamy

Mashed Potatoes and Tenderstem Broccoli

8oz Flat Iron Steak marinated in Garlic and Thyme, Skinny Fries and a Rocket and Parmesan Salad

(£3 Supplement)

Pan Fried Seatrout Fillet, Charred Pak Choi, Asparagus, Peas, Fondant New Potatoes and a Lemon Butter Sauce

Spinach and Porcini Risotto served with a Hens Egg and Parmesan

TO FINISH

Lemon Posset, Mint Jelly and Vanilla Pod Short Bread

Warm Double Chocolate Brownie, Chocolate Textures and Vanilla Ice Cream

Trio of Cheese - Selection of 3 Cheeses served with, Artisan Crackers, Red Onion Chutney, Apple & Grapes

SIDES & SAUCES

£3

Buttered Carrots | Savoy Cabbage and Pancetta | Lemon, Mint & Parsley Buttered Green Vegetables

Rocket & Parmesan Salad | Dauphinoise Potatoes | Hand Cut Chips |

Brandy & Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter

***Please let us know of any Allergens - Gluten Free and Dairy Free Menu Available**