



## SUMMER EARLY BIRD

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

**2 COURSES £16 | 3 COURSES £19**

### TO START

Soup of the Day with Homemade Fresh Bread (GF)

Sriracha King Prawns, Fresh Mango, Pomegranate and Mint Salsa (DF)(GF)

Heirloom Tomato Salad with Goats Cheese Mousse\* and Black Olive Soil (GF)

Braised Belly Pork, Apple Purée, Crispy Crackling and Red Wine Jus (GF)(DF)

### MAINS

Seared Salmon Fillet, Chive Crushed New Potatoes, Wilted Spinach and a Hollandaise Sauce\* (GF)

Slow Roasted Lamb Henry, Buttered Savoy Cabbage\*, Peas, Fondant Potatoes\* and a Red Wine Jus (GF)

6oz Flat Iron Steak\*, Hand Cut Chips with a Rocket and Parmesan Salad (supplement £3)

### TO FINISH

Strawberry Gin Eton Mess, Strawberry Gin Coulis, Vanilla Chantilly Cream, Meringue and Fresh Mint (GF)

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

Trio of Cheese - Selection of 3 Cheeses served with, Chutney, Apple & Grapes (GF)

### SIDES & SAUCES

£3

Lemon Buttered Asparagus (GF) | Jersey Royal Potatoes (GF)(DF) | Sautéed Garlic Wild Mushrooms\*(GF)

Rocket & Parmesan\* Salad (GF) | Dauphinoise Potatoes (GF) | Hand Cut Chips (GF)(DF)

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

**Please let us know of any Allergens**

**Items marked with an \* can be altered or removed to make some dishes Dairy Free**