



## **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

Sriracha King Prawns, Fresh Mango, Pomegranate and Mint Salsa

Heirloom Tomato Salad with Goats Cheese Mousse and Black Olive Soil

Braised Belly Pork, Apple Purée, Crispy Crackling and Red Wine Jus

### **MAINS**

Seared Salmon Fillet, Chive Crushed New Potatoes, Wilted Spinach and a Hollandaise Sauce

Slow Roasted Lamb Henry, Buttered Savoy Cabbage, Peas, Fondant Potatoes and a Red Wine Jus

Baked Spinach and Ricotta Cannelloni, Basil Gratin, Creamy White Wine Sauce served with Garlic Bread and Dressed Mixed Leaf

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

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

Grains 99 - Vanilla Crumb, Vanilla Pod Ice Cream, Fresh Strawberry with a Dark Chocolate Shard

### **SIDES & SAUCES**

£3

Lemon Buttered Asparagus | Jersey Royal Potatoes | Sautéed Garlic Wild Mushrooms

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**