



WINTER EARLY BIRD

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

2 COURSES £16 | 3 COURSES £19

TO START

Soup of the Day (GF)(DF)

Confit Duck Leg Terrine with Jerusalem Artichoke Purée, Celeriac & Apple Remolade,
Artichoke Crisps & Balsamic Croutes (GF)(DF)

Pan Fried Calamari with a Chilli & Coriander Dressed Asian Salad (GF)(DF)

Caramelised Leek, Onion & Camembert Parcel with Toasted Pine Nuts and Crispy Shallot Rings

MAINS

Belly Pork, Fondant Potatoes, Savoy Cabbage & Pancetta and a Red Wine Jus (GF)

Slow Braised Shin of Beef, Creamy Mash, Tenderstem Broccoli with a Pea & Pancetta Jus (GF)

Pan Fried Salmon Fillet, Tenderstem Broccoli, Roast New Potatoes and a Crab & Champagne Cream (GF)

Sweet Potato, Courgette and Chickpea Moroccan Tagine served with Couscous and Raita (DF)

TO FINISH

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

Chocolate Tart with Honeycomb and Salted Caramel Ice Cream

Vanilla Poached Pear & Almond Sponge, Elderflower Jelly, White Chocolate & Lemon Snow (GF)

SIDES & SAUCES

£3 each

Tenderstem Broccoli & Blue Cheese Gratin | Hand Cut Chips | Blue Cheese & Watercress Salad |

Rocket & Parmesan Salad | Sautéed New Potatoes | Sautéed Garlic Mushrooms | Brandy & Peppercorn Sauce |

Blue Cheese Sauce | Garlic Butter