



## Early Bird Menu

2 courses £17.95 | 3 courses £21.95



### Starters

**Leek & Potato Soup** with Smoked Cheddar Toasties (v) (ve\*) (gf\*)

**Cheese on Toast**, Sautéed Mushrooms, Toasted Sourdough, Aged Parmesan, Winter Truffle Mayo and Melted Truffle Brie (v\*) (gf\*) (ve\*) **£2.00 Supplement**

**Whipped Goats Cheese**, Variations of Beetroot, Pine Nuts and Balsamic Caramel (v) (gf)

**Squid**, Crispy Calamari with Ponzu Mayonnaise, Coriander (gf\*)

**Terrine**, Chicken 'Caesar' Terrine, Serrano Ham, Baby Gem, Crispy Anchovies, Parmesan, Caesar Dressing (gf\*)

### Mains

**Chicken**, Butter Poached Chicken Breast, Smoked Back & Creamed Leeks, Smoked Bacon, Garlic & Herb Mash, Parmesan Crisp and Jus Roti (gf)

**Pork**, Pork Belly, Roasted Onion, Potato Terrine, Swede Burnt Apple Purée, Crispy Kale, Pork Quaver (gf)

**Braised Beef**, Blade of Beef, Horseradish Pomme Puree, Koffman Cabbage, Balsamic Shallot, Buttered Kale – Braising Jus **£2.50 Supplement**

**Fish 'n' Chips**, Beer Batter, Tartar Sauce, Hand Cut Chips, Homemade Mushy Peas, Sea Salt (gf\*)

**Polenta**, Polenta, Wild Mushrooms, Beetroot Reduction and Puy Lentils (gf) (ve)

### Desserts

**Sponge**, Treacle Sponge with Homemade Custard

**Posset**, Blood Orange Posset with Poached Rhubarb, Rhubarb Sorbet and Meringue (gf)

**Sticky Toffee Pudding**, with Butterscotch Sauce and Vanilla Ice Cream

*(GF) Gluten Free (V) Vegetarian (GF\*) Gluten Free on Request (V\*) Vegetarian on Request (ve\*) Vegan (ve) Vegan*

A discretionary 5% service charge will be added to tables of 8 or more