



## Early Bird Menu

2 courses £18.95 | 3 courses £21.95



### Starters

**White Onion Soup**, Smoked Garlic Oil, Homemade Bread (v) (ve\*) (gf)

**Cheese on Toast** - Sautéed Mushrooms, Toasted Ciabatta, Aged Parmesan, Truffle Mayo and Melted Truffle Brie (v\*) (gf\*)

**Fishcakes** - Smoked Salmon Fishcakes, Samphire, Tomato Raisins, Chive & Caper Beurre Blanc

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

### Mains

**Chicken** - Spanish Style 'Paella' Risotto, Fresh Mussels, Peas, Baby Prawns, Salt & Pepper Squid – Crispy Chorizo (gf\*)

**Pork** - Pork Fillet, Black Pudding Purée, Mustard Mash, Crispy Kale, Rhubarb – Pork Quaver (gf\*)  
(£3 Supplement)

**Fish Goujons** – Breaded Fish, Skinny Fries, Garden Peas, Tartar Sauce – Lemon Wedge

**Curry** - Sweet Potato & Coconut Curry, Spinach, Pak Choi, Fragrant Rice (ve) (gf) (Add Chicken £4.00)

### Desserts

**Chocolate** - 'Eton Mess' – Chocolate Ganache, Orange Meringue, Candied Orange, Orange Sorbet (gf) (v)

**Bread & Butter Pudding** - Amaretto Cherry Bread & Butter Pudding, Vanilla Custard (v)

**Sticky Toffee** - Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Salted Popcorn (v)

*(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