



## Early Bird April Menu 2018

Available Monday - Thursday Night 5.30pm-7.15pm

2 Courses - £17.95    3 Courses £20.95

Also available from 7.30pm. 2 Courses £20.95, 3 Courses £22.95

\*\*All dishes are subject to availability\*\*

**WIFI CODE**

**J28GUEST**

### **STARTERS**

Soup of the Day

Curried Chicken Tian bound in Mayonnaise with Mango and Avocado served with Basil Pesto and a Dressed Salad

(V) Pan Fried Gnocchi, Roast Cherry Tomatoes tossed Rocket, Parmesan and Aged Balsamic Vinegar

Warm Salad of Pan-fried Baby Prawn, Smoked Bacon and Mangetout Cooked in Garlic Butter

Game Casserole with Rich Red Wine, Mushroom, Bacon and Baby Onions topped with a Puff Pastry Lid

### **MAINS**

Confit Duck Leg on Braised Red Cabbage with a Rich Port Wine Sauce

Stuffed Chicken Breast with Smoked Bacon, Cheese and Spinach on a Bed of Roasted Tomato Sauce

Escalope of Seatrout on Lemon Marinated New Potatoes, Sun Dried Tomatoes and Herb Oil

(V) Grilled Halloumi and Quinoa Salad, Sundried Tomatoes, Cucumber and Asparagus

Braised Lamb Henry on Smoked Mash Potatoes served with a Rosemary Port Wine Sauce (£2.95 Supplement)

### **DESSERTS**

Praline Creme Brulee served with Homemade Shortbread

Milk Chocolate and Coconut Panna Cotta served with Caramel Sauce

Forest Fruit Parfait served with Forest Fruit Compote

Strawberry Jam Sponge served with Homemade Custard

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

**All Mains Dishes are Served with a Selection of your Choice of New Potatoes, Chips or Fresh Vegetables of the Day**

#### **ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2**

Tomato, Spinach and Mascarpone Gnocchi - £3.95

Sweet Potato Wedges - £4.25

Roasted Root Vegetables - £3.95

Beetroot Salad - £3.25

Garlic and Mozzarella French Stick - £3.75

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic or Plain Butter - £3.25

Broken Potatoes - £3.95

Fresh Vegetables - £3.50

Honey Roast Parsnips - £3.50

**\*\*\*If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering\*\*\***