



Early Bird January Menu 2019

Available Wednesday and 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

Gammon and Apple Terrine served with a Red Onion Marmalade, Salad Leaves and Brown Toast

A warm salad of baby prawns, mangetout and smoked bacon in garlic butter.

Creamy pancetta risotto served with basil pesto and parmesan shavings.

(v) Mediterranean vegetable bruschetta on a focaccia bread served with a balsamic glaze.

MAINS

Lamb rump on sautéed new potatoes with a rosemary port sauce (£3.50 supplement).

Baked hake on lemon marinated new potatoes, sun dried tomatoes and herb oil.

Chorizo and feta cheese stuffed chicken breast served with a tomato sauce.

Venison sausages on smoked mash potato with an onion gravy.

(V) Mushroom stroganoff served with tagliatelle pasta.

DESSERTS

Sticky toffee pudding served with toffee sauce and vanilla ice cream.

Vanilla panna cotta served with a strawberry compote.

Mango Parfait served with Mango Coulis

Chocolate brownie 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

New Potatoes - £3.25

Cauliflower Cheese - £3.95

Roasted Root Vegetables - £4.50

Garlic and Mozzarella French Stick - £3.75

Fresh Vegetables - £3.95

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic/ Plain Butter - £3.25

Honey Glazed Parsnips - £3.75

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