



Early Bird February 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

Smoked Chicken Salad with Mango, Avocado and Pomegranate Bound with a Dressed Salad

Salmon and Dill Linguine in a White Wine Sauce served with a Garlic Bread

Welsh Rarebit and Chorizo on Focaccia Bread with a Dressed Salad

(v)Stuffed Flat Mushroom with Roast Cherry Tomatoes, Spring Onion and Stilton Cheese served with Dressed Salad

MAINS

Slow Cooked Lamb Henry on Roasted Sweet Potatoes and Onion with a Rosemary Port Jus (£3.50 supplement).

Roast Chicken Breast stuffed with Brie, Roast Red Pepper and Spinach with a Rich Roasted Tomato Sauce

Fish Of The Day on a Medley of Vegetables and White Wine Sauce.

(V)Goats Cheese, Caramelised Onion and Sun-Dried Tomato Tartlet Salad and Tomato Coulis.

Pork Steak topped with Black Pudding and Apple Sauce with a Red Wine Jus

DESSERTS

Lemon Curd Sponge with Homemade Custard

White Chocolate and Raspberry Parfait served with Raspberry Compote

Forest Fruit Mousse served with Homemade Shortbread

Milk Chocolate Roulade filled with Strawberry Jam and Chantilly Cream

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*****