



## Early Bird September Menu 2019

Available Wednesday and Thursday Night 5.30pm-7.15pm

2 Courses - £18.50    3 Courses £21.50

Also available from 7.30pm. 2 Courses £21.50, 3 Courses £23.50

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

WIFI CODE

J28GUEST

### STARTERS

Soup of the Day

Cajun Smoked Salmon and Prawn Fishcake  
Served with Sweet Chilli Sauce and Dressed  
Salad

Gammon and Apple Terrine Served with  
Dressed Salad, Brown Toast and Red Onion  
Marmalade

Smoked Chicken Risotto Served with Basil  
Oil and Parmesan Shavings

(V) Goats Cheese Crumpet Served with  
Caramelized Onion, Salad and Honey  
Dressing

### MAINS

Roast Chicken Breast Stuffed with Bacon  
and Mushrooms Served with a White Wine  
Sauce

Pork Loin Steak Glazed with Garlic Cream  
Cheese, Apple Sauce and Port Jus

Fish of the Day with a Salad of Pickled  
Fennel, Chorizo, Parmesan Shavings,  
Rocket and Basil Oil

Slow Braised Lamb Henry on Sautéed  
Potatoes with a Rosemary Port Wine Sauce  
**(£ 3.20 supplement)**

(V) Grilled Halloumi Salad with Artichokes,  
Cucumber, Red Peppers and Quinoa

### DESSERTS

Chocolate Brownie Served with Vanilla Ice  
Cream

Vanilla Cheesecake Served with Strawberry  
Compote

Mango Parfait Served with Mango Coulis

Raspberry Crème Brulee Served with  
Shortbread

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

Selection of Homemade Ice Cream

**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

Spinach and Leek Gratin - £3.95

Roasted Mediterranean Vegetables - £4.25

Garlic and Mozzarella French Stick - £3.75

Fresh Vegetables - £3.95

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic/ Plain Butter - £3.50

Courgette Fritters - £3.75

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