



Early Bird March Menu 2020

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

Chilli and Garlic Baked Hake and Baby Prawns Served with Baby Gem Lettuce

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

Tandoori Chicken Served with Cucumber Raita and Dressed Salad Garnished with Coriander

(V) Pickled Red Onion, Beetroot and Feta Dressed Salad Served with a Balsamic Glaze

MAINS

Roasted Corn Fed Chicken Breast on Creamy Mash Potato with a Creamy Wild Mushroom Sauce

Beef Brisket Ragu with Tagliatelle Pasta Topped with Parmesan Shavings, Crispy Ham and Basil Oil

Baked Cod on a Creamy Petit Pois with Smoked Bacon and Baby Onions

Slow Roast Lamb Henry on Minted New Potatoes with a Rosemary Port Jus
(£3.20 supplement)

(V) Stir Fried Vegetables in a Cajun Seasonings Served in a Crispy Tortilla Basket Topped with Chives Crème Fraiche and Avocado Guacamole

DESSERTS

Sticky Toffee Pudding Served with Toffee Sauce and Vanilla Ice Cream

Oreo and Nutella Cheesecake with Chocolate Sauce

Milk Chocolate Pancakes Served with Vanilla Ice Cream Topped with Biscoff

Forest Fruit Parfait Served with Forest Fruit Compote

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

Honey Glazed Parsnips - £3.95

Roasted Root 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

Cauliflower Cheese - £3.95

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