



THE EARLY BIRD

3 COURSES £21.95

INCLUDING A DRINK

pint of house lager or ale, 125ml glass of house wine or any soft drink (excl. cocktails & classic coke)

SERVED TUESDAY TO SATURDAY 5-7PM

TO START

ham hock & brie croquette compressed apple & house piccalilli

chicken & bacon terrine gem lettuce hearts, black olive crumb, caesar dressing & parmesan shavings

kale & sweet potato hash cake chilli jam & herb salad (vegan)

oak roast salmon mille feuille avocado & mirin crème fraiche

MAIN COURSE

spiced chicken breast bombay potatoes, bhaji onions, buttered kale & apricot curry sauce (gf available)

seafood bouillabaisse salt baked potatoes, curly kale & charred lemon

slow roast belly pork king scallop, salt baked potatoes, chorizo crumb & elderflower jus

tofu sesame & charred vegetable spring roll chilli jam, crispy kale & puffed rice (v)

8oz salt aged ribeye steak hand cut chips, roasted tomato, mushroom & mixed leaf (5.00 supplement)

DESSERT

strawberry cheesecake burnt butter granola & strawberry consommé

stick toffee pudding salted caramel ice cream, caramel sauce & honeycomb

eton mess chantilly, mixed berries, fresh berries & meringue

affogatto vanilla ice cream, amaretti biscuits & espresso (add amaretto 3.20)

ADDITIONAL SIDES

seasonal greens | 3.50

onion rings | 3.00

buttered green beans | 3.50

mixed salad | 3.50

bombay potatoes | 3.50

hand cut chips | 3.50

skinny fries | 3.00

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request