



---

# 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 - 6:30PM**

---

## TO START

---

**duck & pork parfait** bacon marmalade, pickled beetroot on sourdough croutes

**curried lamb scotch egg** garlic crispbread, raita & pickled shallots

**wensleydale, roasted tomato & caramelised onion tart** crispy onions, endive salad & apple chutney

**smoked salmon bruschetta** lemon crème fraiche & dill oil

---

## MAIN COURSE

---

**roasted chicken breast** col cannon mashed potatoes, kale, shoestring potato, wild mushroom & madeira sauce

**oven baked hake loin** spring onion potatoes, confit tomatoes, samphire & vierge dressing

**sweet potato & chickpea curry** garlic crispbread & basmati rice (v)

**8oz rump steak** hand cut chips, roasted tomato, mushroom & mixed leaf

**parma ham wrapped pork fillet** red pesto, sun blushed tomato, petit pois a'la francaise & paprika fondant (3.00 supplement)

---

## DESSERT

---

**blood orange panna cotta** white chocolate snow, ginger biscuits hazelnut crumb & candied orange

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

**chocolate torte** chantilly, caramel sauce & griottine cherries

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

---

## ADDITIONAL SIDES

---

seasonal greens | 3.50

onion rings | 3.00

stock pot carrots | 3.50

braised red cabbage | 3.00

mixed salad | 3.50

garlic & herb new potatoes | 3.50

hand cut chips | 3.00

skinny fries | 3.00

french peas | 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