

# EARLY BIRD MENU

MONDAY - SATURDAY / 5.30pm - 6.30pm  
2 COURSES - £19.00 / 3 COURSES - £24.00

## STARTERS

### NEO CURED SALMON

dill/picked lemons/capers/shallots

### CRISPY FRIED HAM HOCK

lentils/roasted garlic mayo

### KING PRAWN COCKTAIL

marie rose/iceberg/paprika

### CAULIFLOWER & ALMOND SOUP

toasted sourdough

## MAINS

### PORK CHOP

triple cooked chips/slow cooked tomato/  
mushroom/watercress

### BEER BATTERED HAKE

beer battered hake/triple cooked chips/  
tartare sauce/pea puree/malt vinegar/lemon

### ROASTED BUTTERNUT SQUASH

port glazed chestnuts/wild mushroom fricassee

### BETROOT RISOTTO

crème fraiche

### FILLET OF COD

bubble & squeak/parsley sauce

## DESSERTS

### CHRISTMAS PUDDING

pistachios/brandy custard

### DARK CHOCOLATE BROWNIE

pistachio ice cream/  
crystalized white chocolate

### CHERRY BAKEWELL TART

vanilla ice cream/cherry syrup

### NEO ICE CREAM & SORBET PLATE

if you have any dietary requirements or require any details on allergens within our dishes, please ask your server.  
a 10% service charge will automatically be added to the bill. this charge is discretionary, please ask if you wish it to be removed.  
to see our full service charge policy, visit our website.

GRAND CAFÉ: COCKTAILS: DINING

