
EARLY BIRD MENU

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

STARTERS

SPICED PARSNIP SOUP

curry oil/parsnip crisps

CHARRED MACKEREL FILLETS

salted & pickled beetroot/horseradish

PULLED BEEF CROQUETTE

horseradish mayonnaise/
salt baked celeriac/truffle oil

CREAMED LEEK & GOAT'S CHEESE TART

crispy leeks/olive oil

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

SWEET POTATO GNOCCHI

roasted mediterranean vegetables/
basil pesto

ROASTED CHICKEN BREAST

potato fondant/creamed leeks/
crispy parma ham

DESSERTS

TRIPLE CHOCOLATE BROWNIE

crystalized white chocolate/
blood orange gel/crisp orange

APPLE CRUMBLE TART

salted caramel ice cream/set custard

SELECTION OF CHEESE

tomato & onion chutney/grapes/celery/
biscuits (£5 supplement)

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.