

EARLY BIRD DINNER MENU

Served 17.30 – 18.30 Wednesday to Saturday

3 COURSES - £20.00

2 COURSES - £15.00

FRENCH ONION SOUP **V | GF**
Gruyere Cheese Croute

PRESSED DUCK TERRINE
Fig Chutney | Ciabatta Toast

TOSSED BERRY SALAD **V | GF | Vegan**
Avocado | Asparagus | Melon | Berries

OAK SMOKED SALMON MOUSSE
Pickled Cucumber | Lemon Oil

STICKY BELLY PORK
Spring Onion Mash | Calvados Sauce

SALT & PEPPER CHICKEN STRIPS
Salad | Fries | Garlic Mayo

6oz SIRLOIN STEAK
Dauphinoise | Spring Greens | Red Wine Jus

BATTERED PLAICE FILLET
Chunky Chips | Mushy Peas

RAINBOW STIR FRY **V | GF | Vegan**
Chilli | Garlic | Udon Noodles

DARK CHOCOLATE MOUSSE
Sponge | Kirsch Cherries

WARM PEAR AND ALMOND TART
Hot English Custard

HAZLENUT CHOUX BUNS
Nut Brittle | Hot Chocolate Sauce

DUO OF LOCAL ICE CREAM
Rich Chocolate