

# Early Bird Menu

Served Monday to Friday 5pm to 6.30pm 2 Courses £20 / 3 Courses £25

# **STARTERS**

Soup of the week served with homemade focaccia (v, ve, gf\*, df)

Breaded camembert, cranberry & redcurrant compote (gf\*)

Bruschetta & bocconcini on sourdough ciabatta

Fish goujons, tartare sauce, lemon & roquette

Chicken liver pate, red onion marmalade, cornichons & toasted sourdough (gf\*)

### **MAINS**

Beer battered haddock with fries, mushy peas, lemon & tartare sauce (gf\*,df)

Pie of the week with buttered mash, peas & gravy

Nut roast, plant based cream dauphinoise, seasonal vegetables & vegan gravy (v, ve, gf, df)

Slow roast pork belly, koffman cabbage & apple sauce (gf)

6oz Wagyu beef burger in a brioche bun with gherkin, lettuce, tomato, sriracha mayo & mature cheddarcheese served with fries & coleslaw (gf\*, df\*)

## **DESSERTS**

Dark chocolate torte, raspberry sorbet (v, ve, gf, df)

Madagascan vanilla créme brúlée, shortbread & fresh raspberries (gf\*)

Baked treacle tart, orange chantilly

Fresh fruit & berry salad, raspberry sorbet (v, ve, gf, df)

Selection of sorbet & ice cream (3 scoops) see your server for today's selection (icecream - v, gf\*) (sorbet - v, ve, gf, df)

Members receive 20% discount

### Bookings essential | Contact us on 01424 851 222

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes. Should ingredients not be available a similar substitution may be used.

