# E A R L Y BIRD MENU 

5pm - 9pm Two Courses $£ 18$ | Three Courses $£ 24$

## TO START

Homemade Soup of the Day, Crusty Bread Roll (V, Ve, DF, GF on request) Southern Fried Chicken Strips, Sweet Chilli Dip, Salad Garnish BBQ Pork Bao Bun, Salad Garnish Beetroot Carpaccio, Honey Mustard Dressing, Rocket (V, Ve, GF, DF) Ham Hock Terrine, Sourdough Crispbread, Homemade Fruit Chutney Tempura King Prawns, Sweet Chilli Dip Beef Tomato and Mozzarella Salad, Green Pesto Dressing Beetroot Gravlax, Salad and a Lemon Dressing

## TO FOLLOW

Beef Bourguignon, Mash Potato, Seasonal Vegetables, Yorkshire Pudding (GF on request) Baked Sea Trout ,Rice Noodles, Fried Greens, Coconut Chilli Sauce (DF, GF) $£ 4$ Supplement Deep Fried Cantonese Chicken Sizzler, served with Rice and Prawn Crackers Chicken Kiev, Served with Skin on Fries and Mixed Salad Root Vegetable Hot Pot (V, Ve, DF, GF) Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad ( $V$ ) Home Made Thai Vegetable Curry, Served with Rice Noodles ( $V$,Ve, DF, GF) Add Chicken $£ 3$ Supplement Chicken Parmesan served with Chunky Chips, Mixed Salad \& Garlic Mayo

Traditional Fish and Chips, Tartar Sauce and Mushy Peas Pie of the Day served with Chunky Chips, Garden Peas \& Gravy Bannatyne's Bacon \& Cheese Beef Burger served with Fries and Mixed Salad 8oz Rump Steak, served with Chunky Chips, Grilled tomato, Beer Battered Onion Rings and your choice of Diane or peppercorn Sauce ( $£ 7$ Supplement)

## DESSERTS

Fresh Strawberries and Cream Pavlova
Sticky Toffee Pudding with Custard
Chocolate Brownie, Chocolate Fudge Sauce, Vanilla Ice Cream Chocolate Truffle Torte served with Fruit Sorbet ( $V, V e, D F, G F)$ Sticky Toffee Sundae
Cheese and Biscuit Selection, Chutney, Celery Sticks, Crackers \& Chutney $£ 5$ Supplement Sorbet Selection (V, Ve, GF, DF)

## SIDES

Onion Rings ( $\left.D F, V, V_{e}\right) £ 4$
Seasonal Vegetables ( $V e, V, G F, D F) £ 4$
Chunky Chips or Seasoned Fries (GF, V, Ve, DF) $£ 4$
Halloumi Fries (V) £4

