

**Menus are subject to seasonal changes



Restaurant Early Bird Menu

Served Wednesday-Saturday 5-6:30

2 Courses - 22 / 3 Courses 27

Starters

Ham Hock & Black Pudding Terrine
Burnt Bramley Apple - House Made Pickles

Seasonal Homemade Soup
Chargrilled Sourdough Bloomer (GF* /Ve*)

Mains

Homemade Pie of the Day
Seasonal Vegetables

Pan Fried Garlic & Thyme Chicken Breast
Fondant Potato - Pea Velouté - Charred Tenderstem - Chicken Sauce (GF)

Portobello Mushroom Teriyaki
Udon Noodles - Crispy Onions (Ve)

Desserts

Warm Chocolate Brownie
White Chocolate Sauce - Seasonal Berries - Vanilla Ice Cream (GF)

Seasonal Eton Mess
(GF)

GF – Gluten Free / GF* -Gluten Free Available / DF – Dairy Free / V – Vegetarian / VE – Vegan VE* – Vegan Option Available
WE COOK WITH ALL ALLERGENS IN OUR KITCHEN, WE CANNOT ELIMINATE THE RISK OF CROSS CONTAMINATION.
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY
REQUIREMENT