

Early Bird Menu

Available - Sunday to Thursday - 5:45 to 6:45
(excluding bank holidays)

BITES

(supplement applies)

Olive tapenade (13)

Smoked almonds, dry roasted almonds (8)

Red mojo dip, Spanish red pepper with paprika (13)

STARTER

Cream of carrot, cumin and ginger soup (9,10)

Seafood rillette, crème fraîche, apple, fennel and squid ink cracker (1,4,9,10)

Caesar salad, croutons, bacon and parmesan crisp (1,3,4)

Chicken liver paté, Cumberland sauce, buckwheat and toasted brioche (1,3,10,13)

MAIN

Fish of the day, basil pesto, tomato Provençale and herb crumb (1,4,10,13)

Roast breast of chicken, sweet potato, Madras sauce, poppadum, mango and chilli gel (1,10,13)

Short rib of beef, carrot confit, pickled shallot and red wine glaze (1,10,13)

Sauté penne pasta, Mediterranean vegetables, basil pesto and tomato Provençale (1,10)

All main courses accompanied by potatoes and vegetables

ADDITIONAL SIDES

(supplement applied)

Spinach mornay (1,9,10) / grilled garlic portobello mushrooms / steamed Jasmine rice /
homemade triple cooked chips

DESSERT

Apple crumble served with whipped cream (1,7)

Meringue and ice-cream with chocolate sauce (1,3,9)

TEA / COFFEE

(supplement applied)

Selection of teas and coffees

Each dish has been numbered to highlight potential allergens. See list below for corresponding ingredients:

(1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Molluscs, (6) Soybean, (7) Peanuts, (8) Nuts, (9) Milk, (10)

Celery, (11) Mustard, (12) Sesame Seeds, (13) Sulphites, (14) Lupine. **If you have any allergies or

intolerances, please notify a member of staff who can advise you further.