

EARLY BIRD



TO START

HONEY WHIPPED GOAT'S CHEESE

Pistachio Crumb, Candied Beetroot, Filo Tuille

TODAY'S SOUP

House Bread, Whipped Butter

CARBONARA ARANCINI

Black Pepper Mayo, Crispy Bacon, Parmesan

CRISPY PORK BELLY SKEWER

Hot Honey Glaze, Curry Mayo

TO FOLLOW

FRESH TRIOFE PASTA (ADD CHICKEN)

Wild Mushroom and Parmesan Cream, Truffle Oil, Brioche Crumb

BEER BATTERED HADDOCK

Salt & Vinegar Mushy Peas, Tartar Sauce, Curry Sauce, Lemon Wedge, Triple Cooked Chips

CRISPY HONEY & SRIRACHA CHICKEN

Pickled Veg, Kewpie Mayo, Fries

8OZ CHARGRILLED QUINN'S BUTCHERS SIRLOIN STEAK (£3 SUPPLEMENT)

Balsamic Onion, Chargrilled Tender stem Broccoli, Peppercorn Sauce

THAI YELLOW CURRY (CHICKEN / VEG)

Fragrant Rice, Poppadum

DESSERT

POACHED PEAR, VANILLA RICE PUDDING

Puffed Black Rice, Lemon Balm

AFFOGATO

Pistachio Puree, Pistachio Ice-Cream, Shot of Espresso

SALTED CARAMEL & CHOCOLATE CROISSANT PUDDING

Vanilla Ice-Cream

SELECTION OF DRAYNES FARM ICE CREAMS

SIDES £5

Hand Cut Chips / Fries / Truffle & Parmesan Fries / Roast Balsamic Shallots & Black Olive Tapenade / Tender Stem Broccoli with Smoked Almonds / Rocket Salad, Tomato, Red Onion & Parmesan / Mini Caesar Salad / Pickled Onion Rings

3 COURSES £27