



THE DINING ROOM
EARLY BIRD MENU

2 COURSES £23.95 / 3 COURSES 29.95

STARTER

Soup of the day (gfo)(v)

House baked bread

Tomato and Mozzarella Bruschetta (v)(gfo)

Basil oil

Korean Glazed Lamb Belly (gf)

Slaw, sriracha mayonnaise, sesame

Cauliflower Hot Wings (vegan)(gf)

Sriracha Mayonnaise, spring onion, sesame

MAINS

Chicken Milanese (gf)

Garlic and rosemary mash, tomato and spinach sauce, parmesan

Beetroot and Mushroom Wellington (vegan)

Truffle mash, tenderstem, wild mushroom gravy, pickles

Bavette of Beef (gf)

Chips, rocket and red onion salad, peppercorn sauce

Spanish Style Fish Pie (gf)

Haddock, King prawns, chorizo and bean ragu, truffle and
Parmesan mash

DESSERTS

Bread and Butter Pudding (gf)(v)

Salted caramel sauce, ice cream

Chocolate Cremeux (v)(gf)

Blackberries, crumble, popcorn, meringue, peanut butter

Espresso Creme Caramel (gf)(vegan)

Pistachio granola, coffee mousse

SIDES

ALL 4.75

Hand Cut Chips

Truffle and Parmesan Chips £1.50 supplement

Honey Glazed Chorizo

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Nocellara Olives

Early bird menu available for up to 4 guests
Wednesday - Saturday Last Booking 6pm