



THE DINING ROOM
EARLY BIRD MENU

2 COURSES £23.95 / 3 COURSES 29.95

STARTER

Soup of the day (gfo)(v)

House baked bread

Grilled Water melon and Halloumi (v)(gf)

Mint gel, Greek yoghurt, pomegranate, dukkah

Moroccan Lamb Kofta (gf)

Romesco sauce, cucumber pickle, Harissa yoghurt, date puree, apricot, almonds

Cauliflower Hot Wings (vegan)(gf)

Sriracha Mayonnaise, spring onion, sesame

MAINS

Chicken Milanese (gf)

Garlic and rosemary mash, tomato and spinach sauce, parmesan

Shiitake and Aubergine Cannelloni (vegan)(gf)

Ratatouille, wild mushrooms, mushroom ketchup, olive soil

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

Sticky Toffee 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