



## EARLY DINING MENU

(All prices inclusive of 20% V.A.T)

2 courses with a \*glass of house wine/ 1/2 pint beer/ Btl beer or soft  
drink for £32

Served from 5pm. Last orders strictly 6.30pm

### STARTERS

Soup of the day with homemade wheaten bread

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Salad of goat's cheese, mixed leaves, baby beetroot, walnuts and honey mustard dressing

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Baby prawn salad with cocktail sauce, market leaves and wheaten bread

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'Walter Ewings' smoked salmon with pickled fennel & cucumber, horseradish mayo &  
wheaten bread

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Poached pear & feta salad with Parma ham, toasted seeds and balsamic dressing

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Crumbed brie with cranberry relish, mixed leaves and toasted nuts

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Ham hock terrine with watercress & apple and 'Distillers' pickle sauce





## MAINS

8oz chargrilled sirloin steak, chips, FF onions, mushrooms, tomato & pepper sauce

(£4 supplement)

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Roast chicken breast with champ, bacon lardons, buttered spinach and red wine jus

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5-hour braised beef brisket on mustard mash with roast root vegetables and pan gravy

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Bacon loin cutlet with Savoy cabbage, baby potatoes, streaky bacon and herb cream

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Baked natural smoked haddock with chive mash, buttered greens and parsley cream  
sauce

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Roast salmon tranche with rosti potato cakes, roast cherry tomatoes & tarragon velouté

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Pan-fried fillets of seabass with tagliatelle, chorizo, peas, Parmesan & cream sauce

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Goats cheese & red onion tartlet, rocket, roasted hazelnut & sun blushed tomato salad

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Roasted spiced butternut squash, pea & wild mushroom risotto and

'Brighter gold' oil  VEGAN

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Tomato & basil 'Tofu' in Panko breadcrumb with a smoked vegetable & tomato ragout,  
cherry tomatoes, herb roast potatoes & basil oil  VEGAN





## Desserts

Vanilla crème brulee with spiced pear compote and hazelnut biscuit

Fresh pavlova with fruit compote & fresh cream

Apple and wild berry crumble with custard and vanilla ice cream

Sticky toffee pudding with toffee sauce and honeycomb ice cream

Belgian chocolate cheesecake with choc shards & chocolate drizzle

Lemon meringue with vanilla ice cream and lemon curd

**Inclusive glass** – Chilean merlot/Chilean sauvignon blanc/Californian rose

## To Upgrade your glass of wine Choose From-

### White

Barboulot Chardonnay, France	£2 upgrade
Antonio Rubini, Pinot Grigio, Italy	£2 upgrade
Soalheiro "Allo", Loureiro/Alvarinho, Portugal	£3 upgrade

### Red

Maison Barboulot, Pinot Noir, France	£2 upgrade
The Wanderer Zinfandel, USA	£2 upgrade
Butchers Block Malbec, Argentina	£2 upgrade

**ALLERGIES** - Please speak to our colleagues

**PLEASE NOTE**- Tables will be required back sharp and no later than 1 3/4 hours,

From the time of your reservation. We appreciate your understanding.

There is a discretionary 10% service charge for parties of 6 or more