



Early Evening Menu

Confit Duck and Black Pudding Spring Rolls with Plum Chutney

Sweet Leek and Goats Cheese Tart (V)

Smoked Mackerel Pate, Caper Dressing & Melba Toasts

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Braised Shoulder of Lamb, Sauteed Kidney, Parsley Mash, Savoy Cabbage,
Caper & Mint Dressing

Moroccan Spiced Chickpeas, Spinach & Honeyed Sweet Potato, Toulouse
Sausage, Roast Garlic Greek Yoghurt
(Can be Veggie without Toulouse)

Pan Seared Fillet of Seabream, Saffron Risotto, Shellfish Cream

Chargrilled Sirloin Steak, Confit Tomatoes, Roast Mushrooms, Fat Chips,
Watercress
£8.00 Supplement

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Treacle Tart & Cappuccino Anglaise

Chocolate Pot, Raspberry Fool

Affrogato
(Vanilla Ice Cream & Hot Espresso)

2 Courses £17.50

3 Courses £19.95

Including half a bottle of House wine per person

(Served as a 375ml Carafe)

SORRY NO DRINK SUBSTITUTIONS

Available Tuesday – Friday 6.00 – 7.00