

Early Bird

Monday – Saturday 12 noon – 6.30pm

2 Course £18.50 – 3 Course £22.50

Starters

Chefs Soup of the Day, Breads (v) (gf*)

Classic Caesar Salad, Baby Gem, Anchovies, Crispy Pancetta, Aged Parmesan (gf*) (v)

Sticky Pork Burnt Ends, Sesame, Sriracha & Smokey Glaze, Pickled carrot, Radish & Spring Onion (gf)

Green NZ Mussels, Red Thai Paste, Coconut Milk, Ginger, Lemongrass, Chilli, Lime with Fresh Bread (gf*)

Mains

Beer Battered Fish 'N' Chips, Tartar Sauce, Hand Cut Chips, Mushy Peas, Sea Salt (gf)

Vegetable Lasagna Verde, Mediterranean Vegetables in a Tomato Sauce, Bechamel Cheese Top, Garlic Bread, Summer Garden Salad (v)

8oz Barnsley Lamb Chop, Roast Garlic Mash, Baby Carrots, Salsa Verde, Red Wine Jus (gf)

£3.50 Supplement

Twice Cooked Belly Pork, Fondant Potato, Black Pudding Bon Bon, Roast Carrot & Crispy Kale (gf)

Lamb kofte Burger, Naan Bread, Mint Yoghurt, Baby Gem, Tomato, Red Onion (gf*)
(gf*) **ADD ONION RINGS – £1, ADD SLAW – £1, ADD BACON – £1**

8oz Flat Iron Steak – From the Flank, cut with the grain, grilled, eats like rump, very tasty. Served Pink Only! **£3.50 Supplement**

Green NZ Mussels, Red Thai paste, Coconut Milk, Ginger, Lemongrass, Chilli, Lime with Fresh Bread & Fries (gf*)

Ask about Vegan Alternatives

Early Bird Dessert Menu Available Separately

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal
(gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on request (df) Dairy free