



Early Bird Dinner Menu

Available Tuesday – Friday from 6pm until 6:45pm



BREAD

Freshly baked, warm bread roll served with farmhouse butter

STARTER

Vadouvan, ginger & Delicia pumpkin soup, pumpkin seeds

Chicken liver parfait, port and redcurrant jelly and toast

MAIN

Cave aged cheddar soufflé, button mushrooms and leeks

Mead braised pork ragu, Parmesan polenta, salsa verde and 36 month aged

Parmesan

DESSERT

Affogato

Raspberry soufflé and vanilla ice cream

2 COURSES – £15

3 COURSES – £17

SIDES

(£5 each or all 6 for £20)

Triple cooked chips

Crispy smashed potatoes, Sag Aloo butter

Savoy cabbage and smoked bacon lardons

Buttered extra fine green beans

New potatoes, rosemary and mint butter

Garden salad, toasted pumpkin seeds and
mustard dressing

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Menu subject to availability / change. This menu is a set menu and cannot be adapted to suit dietary requirements.