



CHAMPAGNE BAR & GRILL

## EARLY BIRD 2 COURSE MENU

**£29.95 per person**

Includes two courses per person, one 175ml glass of house wine per person & complimentary parking up until midnight

### Starters

#### Beef & Chianti Croquettes

Golden beef & Chianti croquettes. Rich, melt-in-your-mouth, beef wrapped in a delicate crunch.  
Served with red wine jus & pea shoots

#### Florentine Fishcake (ngci\*)

Smoked haddock & cream cheese fishcake, sugar snap peas, tenderstem broccoli & garden peas

#### Vegetable & Red Lentil Soup (vg)

A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour.  
Served with fresh herbs & crusty bread

#### Artichoke Flower (vg) (ngci\*)

Crisp breaded fried artichoke flower, houmous, frisée lettuce & herb oil

### Mains

#### Garlic & Herb Half Roast Chicken (ngci\*)

½ roast chicken, fries, garlic aioli, rocket & parmensan Salad

#### Fish & Chips (ngci\*)

Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce

#### Signature Cheeseburger

Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce. Served with French fries

#### Pea & Shallot Ravioli (vg)

Delicate hand-filled ravioli with smooth pea & caramelised shallot puree. Finished with a light herb plant butter & vegan parmensan.

### Desserts

#### Chocolate & Caramel Cheesecake (vg) (gfa)

A rich, plant-based chocolate & caramel cheesecake on Oreo crumb base, served with vegan vanilla ice cream

#### Macerated Strawberry & Elderflower Eton Mess (ngci\*)

Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce

#### Ice Cream Selection (v)

Choose any three scoops from our refreshing ice creams: chocoholic heaven, salted caramel, succulent strawberry, honeycomb

#### Sorbet Selection (vg) (ngci\*)

Choose any three scoops from our refreshing sorbets: strawberry & Champagne, raspberry, or lemon

(vg) Vegan

(v) Vegetarian

(vg\*) Vegan Option

(gfa) Gluten Free Aleternative

\*While we offer dishes created with no gluten containing ingredients (NGCI\*), our kitchen handles wheat/gluten, and cross contamination could still occur.