



Early Dinner Menu £21

3 Courses with a 125ml glass of Tekena Sauv. Blanc or Tekena Merlot

Thursday and Friday between 5.30 and 6.30
Cocktail Special: Sloegito – Sloe Gin, Mint, Gomme and Lime +£8

To Begin

Homemade Bread +£3

Mixed Olives +£4

Starters

Celeriac and Apple Soup

Spiced Cod Cheek, Aioli and Oyster

Winter Vegetable Salad

Mains

Braised Beef Cheek, Mushroom and Bone Marrow

Sea bream, Parsnip and Tender-stem

Artichoke, Goats Cheese and Balsamic

Sirloin Steak, Beer Battered Onion Rings, Hand Cut Chips and Watercress

+£8

(Peppercorn or Red Wine Jus +£2)

Sides

Red Cabbage +£3.50

Truffle and Parmesan Skinny Fries +£4.50

Seasonal Vegetables +£3.50

Desserts

Chocolate and Yuzu

Mango, Yogurt and White Chocolate

Orange, Vanilla and Cream

Please inform of any allergies and intolerances, a full list of ingredients is available upon request



Early Dinner Menu £21

3 Courses with a 125ml glass of Tekena Sauv. Blanc or Tekena Merlot

Thursday and Friday between 5.30 and 6.30
Cocktail Special: Sloegito – Sloe Gin, Mint, Gomme and Lime +£8

To Begin

Homemade Bread +£3

Mixed Olives +£4

Starters

Celeriac and Apple Soup

Spiced Cod Cheek, Aioli and Oyster

Winter Vegetable Salad

Mains

Braised Beef Cheek, Mushroom and Bone Marrow

Sea bream, Parsnip and Tender-stem

Artichoke, Goats Cheese and Balsamic

Sirloin Steak, Beer Battered Onion Rings, Hand Cut Chips and Watercress

+£8

(Peppercorn or Red Wine Jus +£2)

Sides

Red Cabbage +£3.50

Truffle and Parmesan Skinny Fries +£4.50

Seasonal Vegetables +£3.50

Desserts

Chocolate and Yuzu

Mango, Yogurt and White Chocolate

Orange, Vanilla and Cream

Please inform of any allergies and intolerances, a full list of ingredients is available upon request