

Early Bird Menu

(sample menu only – Served Mon-Fri 5.30pm till 6.30pm)

Starters

Chicken & sun blushed tomato pappardelle
125ml Muscadet, France, 2015

Boudin noir, apple chutney, wilted spinach, pickled shallots,
Madeira jus
125ml Wente Zinfandel, USA, 2013

Salmon parfait with mango salsa & rye croutons
125ml Chardonnay-Viognier, Pays D'oc, France, 2015

Mains

8 oz D Rump steak served with skinny fries and salad
125ml Cotes Du Rhône, France, 2015

Pork tenderloin with black pudding, spinach & Madeira jus
125ml Cotes Du Rhône, France, 2015

Pan fried coley, sweet potato, samphire & shellfish cream
125ml Trebbiano Marche, Italy, 2011

Served with seasonal vegetables

Desserts

White chocolate & pistachio mousse, strawberries, roast strawberry ice
cream

Gingerbread pain perdu, crème anglaise, raspberry & sorrel sorbet with a
praline biscuit

Chocolate delice, honeycomb, banoffee ice cream with orange
mascarpone

All desserts paired with 75ml Red Muscadet, South Africa

Two Courses £16 or with addition of paired wines £24
Three Courses £19 or with addition of paired wines £31

Please note Allergen menu available upon request
An optional gratuity of 10% will be added to all tables of 6 or more adults.
All tips are fully and fairly distributed to all staff members