

# Early Bird Menu

Wednesday & Thursday 5-7pm

Friday & Saturday 12-2pm & 5-6pm

2 Courses £22

3 Courses £27

- \* Parsnip & ginger soup topped with chestnut pesto, parsnip crisps & coriander (v)
- \* Whipped goats cheese & cream cheese mousse with herbs & garlic, ciabatta croutons, balsamic beetroot, pomegranate, toasted hazelnuts, rocket & tomato jam (v)
- \* Sticky honey & five spice glazed belly pork, black pudding bon bon, celeriac puree, ginger crushed swede, crispy noodles & soy dressing

\* Smoked mackerel pate, toast & fresh lemon

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- \* Herb roasted chicken breast, dauphinois potatoes, parmesan roasted cauliflower & carrots, parsnip puree & a red wine & mushroom sauce
- \* Crispy roast belly pork, grain mustard mashed potato, spiced red cabbage, sauteed brussels sprouts with smoked bacon & chestnuts & a mulled cider jus
- \* Fish of the day, see the specials board for todays catch from Hodgson's of Hartlepool

- \* Mushroom & camembert wellington, cranberry sauce, honey roast parsnip & carrot, roast potatoes & red wine jus

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- \* Chocolate orange fudge cake, cointreau & clementine coulis & vanilla ice cream

\* Salted caramel cookie dough cheesecake pot, crumbled honeycomb, creme chantilly & toasted marshmallow ice cream

- \* Apple, cranberry & port crumble, spiced fruit coulis & nutmeg custard