

Gluten Free 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 & coriander (v)
- * Whipped goats cheese & cream cheese mousse with herbs & garlic, balsamic beetroot, pomegranate, toasted hazelnuts, rocket & tomato jam

* Smoked mackerel pate, toast & fresh lemon

* 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

* Pan roasted coley fillet, parmentier potatoes, wilted kale & spinach & a mussel, garlic, white wine & thyme cream sauce

* Nut roast, roast potatoes, maple roast parsnips & carrots, brussels sprouts & a red wine gravy (v)

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

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

* White chocolate panna cotta, pistachio ice cream, pineapple compote & shortbread crumb

Please be aware that we do use products containing gluten in the kitchen & therefore cannot 100% guarantee to be gluten free