

February Early Bird Menu

2 courses £14 – 3 Courses £16

(Available lunchtimes Tuesday-Saturday & every night between 6-7pm, Excludes Sundays)

Starters

Freshly Homemade Soup of the Day, Bread & Butter (V) (GF*)

Beetroot & Goats Cheese Twice Baked Soufflé, Beetroot & Chive Oil (V)

Ham Hock Terrine, Sage Infused Bread Sauce, Pickled Apples with Crostinis (GF*)

Deep Fried Whitebait with Garlic Aioli – Fresh Lemon

Mains

Pancetta Wrapped Chicken Breast, Green Beans & Potato Rosti - Béarnaise Sauce (GF)

Doncaster's Pork & Apple Sausage, Creamed Leek Mash, Onion Rings - Red Wine Jus

Ham, Eggs, Hand Cut Chips, Homemade Piccalilli & Mixed Salad (GF)

Fresh Hake Fillet, Braised Baby Gem, Gnocchi, Parmesan, Peas & Homemade Pesto

Classic Macaroni Cheese with Cheddar Crumb Top – Garlic Bread (V)

Desserts

Treacle Sponge & Custard

Cappuccino Crème Brulee with Shortbread

Hot Chocolate Fondant, Salted Caramel Ice-Cream

(GF) Gluten Free (V) Vegetarian (GF) Gluten Free on Request (V*) Vegetarian on Request*

A discretionary 5% service charge will be added to tables of 8 or more