



EARLY BIRD MENU FOR PARTIES OF TEN OR MORE

To Share Platters & Nibbles...

ARTISAN BREADS (V)

Carrot hummus, tapenade, herb oil infusion £4.50

SPICY CHICKEN WINGS

Goats' cheese arancini, pulled pork quesadillas £12

To Begin...

HOMEMADE SOUP OF THE DAY (V & GF)

with warm breads

MARINATED CHICKEN

Charred nectarine & burrata salad, wild rocket pesto

GOATS' CHEESE ARANCINI

basil crème fraiche, serrano ham & tomato crisps

KILN CURED TROUT & ARDGLASS CRAB ROULADE (GF)

pea shoots, apple slaw, sour dough croute

To Continue...

SUGAR PIT CURED PORK CUTLET (GF)

sprouting broccoli, caramelised onion & garlic pomme puree, pickled apple infused jus

KILN CURED BEEF BLADE

charred bok choy, warm rice noodle salad, cashew nut, chilli & spring onion

THAI BUTTERNUT SQUASH (V)

Coconut, chick pea curry, basmati rice, tomato & chilli jam, naan bread

CHICKEN, CHORIZO & COURGETTE SKEWERS (V & GF)

roast vegetables, spiced quinoa salad, griddled haloumi, flat bread

BEEF, CHICKEN OR FALAFEL BURGER

served in a toasted bun with, tomato gherkin and tobacco onions with a choice of topping, bacon and brie, smoked bacon and Applewood, chorizo and blue cheese and a side order of your choice

8oz PRIME SIRLOIN (£5 supplement) (gf option)

12oz PRIME SIRLOIN (£8 supplement) (gf option)

Served with tobacco onions, pepper sauce & hand cut fries

A choice of Chefs Homemade desserts, Patterson's Blend Coffee/Tea & Chocolate

2 Courses £18.95 // 3 Courses £21.95 A 10 % SERVICE CHARGE WILL BE ADDED TO ALL BILLS

If you have any allergies or special dietary requirements, please inform your server.