

TEA TIME SPECIAL

Available Monday to Saturday 5-6.45pm

**3 COURSES ... £20 // 2 COURSES ... £16
1 COURSE ... £12**

To Start

CAJUN CHICKEN TACO

barbecued corn, zingy slaw

SALT & CHILLI PRAWNS

prawn crackers, garlic aioli

CHICKEN LIVER PATE CROSTINI

pickled rhubarb & red onion chutney, crispy shallots

CRISPY CONFIT DUCK LEG

warm nicoise salad, raspberry vinegar

CHEF'S SOUP SOMETHING OF THE DAY

served with warm breads

To Continue

CHEF'S CURRY OF THE DAY

egg fried rice, prawn crackers, mango & coconut

TWICE COOKED PORK BELLY

blue cheese & truffle polenta,
spring cabbage, crispy pancetta

MIXED SEAFOOD LINGUINE

fresh herb, chilli, lemon, garlic toast

LEBANESE MARINATED

BARBECUED CHICKEN THIGHS

house slaw, corn on the cob, Cajun wedges, hot sauce

PLAIN JAYNE 6OZ

PRIME RIB BEEF BURGER

served with brioche bun, tomato, gherkin, rocket,
tobacco onions, straw fries and house slaw

To Finish

Please see your server for
today's dessert options.