



Early Bird Menu Friday 23rd July 2010
5pm till 6.30pm

Starters

Seasonal soup from the mirror

White bait with sauce grabiche

Duck liver & pork terrine, tomato chutney

Rare roast beef & pickled vegetable salad, mustard dressing

Main Course

Beef & red wine casserole, herb dumplings

Smoked haddock & leek tartlet with poached egg

Black pudding stuffed chicken leg, fondant potatoes & red wine sauce

Button mushroom & soft herb risotto

Desserts

Steamed chocolate pudding & chocolate sauce

Poached pear & raspberry salad

Summer pudding with crème fraiche

Lemon crème brûlée

Adults – 2 Courses £10.00 OR 3 Courses £12.50

Children – 2 Courses £5.00 OR 3 Courses £7.00

Booking Essential

Future Early Bird Dates

Friday 20th August

Friday 24th September