



Fish Wednesday

07/02/18

*Every Wednesday Our Chefs Create an Imaginative Dish Using
Freshly Caught Fish – Enjoy with any Starter or Dessert for
Only £22*

Moroccan Spiced Tiger Prawns

with Buckwheat, Fennel, Green Cauliflower,
& Truffle of the Sea

Enjoy with Any Starter or Pastry

(Tree £2.50 Supplement)



Wine to Match?

**Grüner Veltliner “Langenlois”, Weingut Rabl, Kamptal 2014
(Austria) 2015 ABV 12.5%**

A spicy opening with yellow apple, wood apple, soft honeydew melon,
a well-defined body with good fleshiness, juicy cascading acidity - a
dynamic palate with a savoury peppery spicy finish.

With 20% off if you order a bottle (Exclusive to Fish Wednesday)

Normally £37 on Offer for £29.60



Sirloin Tuesday

Relax and Enjoy a Juicy 100z Locally Sourced Sirloin Steak with a Glass of Wine, Pint of Beer or a Soft Drink all for only £22

Vegan Alternative Available 

Served with Lemon Thyme Ratte Potatoes, Winter Coleslaw, Garlic Portobello Mushroom, Tobacco Onions, Cherry Tomatoes & Germinated Rapeseed Salad

Fish Wednesday

Fresh from the Sea, Our Chefs Create an Imaginative Dish using Line Caught Fish

Join us to enjoy alongside any Starter or Dessert for only £22

Curry Thursday

Challenge Day for The Kitchen! Three of our Chefs Compete to make the Most Flavoursome & Aromatic Curry, It Can Get Quite Hot!

Simply Choose One for £12, or be the Judge by Choosing a Taste of All Three Curries for £16

Wash the Curry Down with a Refreshing Tiger Beer for an Additional £2

Sunday Lunch

Make yourself Comfortable and Indulge in a Three Course Sunday Lunch - and the best part? You can leave the washing up to us!

Three Courses Optional