



# Fish Wednesday

23/05/18

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

## Tarragon Cured Halibut

with tomato salsa, pink fur potatoes, Tenderstem  
broccoli, sea fennel & lemon tarragon beurre blanc

Enjoy with Any Starter or Pastry

(Sashimi & Tree £2.00 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 £21

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