



Fish Wednesday

03/10/18

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

Tiger Prawns in a Ginger Jam

with star-anise carrot puree, chargrilled new potatoes,
Tenderstem broccoli, braised fennel & iced heritage carrots

Enjoy with Any Starter or Pastry

(Tree £2.00 Supplement)



Wine to Match?

Koshu Kayagatake, 'Grace Winery' 2016

(Japan, Yamanashi) ABV 11.5%

Flavours of salty samphire & wet stone combined with a thirst-quenching acidity, with a fresh lemon & grapefruit nose. A perfect wine with sashimi or any ocean ingredients. Koshu is Japan's indigenous vitis vinifera white grape which has been growing in Japan for over 1000 years. Grown on the foot of Mt. Kayagatake with long sunshine and cool climate.

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

Normally £49 on Offer for £39.20



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, Summer 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