



Fish Wednesday

20/03/19

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

Baked Hake with Rarebit

with beurre noisette mash, red peppers, sprouting
Broccoli & Chorizo cassoulet

Enjoy with Any Starter or Pastry

(Mud Pie £2.00 Supplement)



Wine to Match?

**Grüner Veltliner “Langenlois”, Weingut Rabl, Kamptal
2017 (Austria) 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 £39 on offer for £31.20



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 Garlic & Rosemary New Potatoes, Celeriac & Truffle Remoulade, 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

Six Course Taster Friday

Come and try 6 courses and leave the deciding to us!

£95 for two people

Taster Menu Optional

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