

17.06.24 - 22.06.24  
**EARLY BIRD MENU**



**Mon 4pm - 8pm**  
**Tues 4pm - 9pm**  
**Wed to Sat 4pm - 6pm**

**Main Course 15.5**  
**Two Courses 19**  
**Three Courses 22.5**

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## TO START

### Roasted Red Pepper Hummus (v)

Fresh vegetables, wholegrain pitta

### Mac & Cheese Bites (v)

Spiced tomato salsa

### Chicken Liver Parfait

Wjolemeal melba toast, red onion chutney, dressed leaf

### Smoked Maple & Chilli Scotch Egg

Bacon jam, crispy onions

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## MAIN COURSE

### Roast Norfolk Turkey

Dauphinoise potatoes, green vegetable medley, traditional gravy

### Minted Lamb Steaks

Creamy mash, braised red cabbage, lamb jus

### Hunter's Chicken

Breast of chicken, dry cured bacon, Meantime craft BBQ sauce. Chips, salad

### Confit Belly Pork

Black pudding bon bons, potato gratin, smoked apple puree, cider jus

### Wing Roulette

8 wings marinated in different spices, sticky spiced rice, charred corn ribs

### BBQ Soya Ribs (v)

Corn on the cob, homemade coleslaw, house salad

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## DESSERT

### Bread & Butter Pudding (v)

Vanilla bean ice cream, salted caramel

### Summer Fruit Cheesecake (v)

Summer fruits complete

### Warm Lemon Drizzle (v)

Vanilla ice cream, berries

### Raspberry Panna Cotta

White chocolate topping

### Early Bird Drinks Offers 4pm - 6pm

Grolsch 4% Premium Pilsner **£1 OFF**  
Cornish Orchards Craft Cider **£1 OFF**  
House Wine Red, White, Rose by the glass **£1 OFF**

**Alternative vegetarian / vegan dishes also available**