



## **EARLY BIRD MENU**

**2 COURSES £19.50**

**3 COURSES £24.50**

**Includes a glass of house wine, soft drink or 15oz glass of draft Moretti**

**12noon – 6.30pm**

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### **Starters**

cauliflower and goats cheese soup, truffle

breast of pigeon, fennel, wild oregano, burnt aubergine puree

pastrami of scarborough woof, seabuckthorn, water celery

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### **Main Courses**

seared calves liver, mashed potato, crispy bacon, shallot sauce

monkfish scampi, aspen fries, caesar salad

asparagus, pea and broad bean gnocchi, fennel oil, parmesan, lambs leaf

crab linguine, coriander, chili

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### **Puddings**

crepes, vanilla ice cream – suzette or banana & butterscotch

strawberry and elderflower cheesecake

selection of artisan cheese with celery crisps and seasonal chutney

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