

# EARLY BIRD

Fridays & Saturdays, 4:30 to 6:30. 2 Courses are £19.9 or 3 Courses are £24.9

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## STARTERS

### SHAWARMA BITES (Chicken or Lamb)

Tender slices of marinated chicken or lamb, slow cooked with warm Middle Eastern spices, served with toasted pitta and a smooth garlic hummus.

### KING PRAWN LOLLIPOPS

Succulent king prawns in a crisp coating, served on skewers with a refined sweet chilli dip and a fresh lemon wedge.

### GARLIC BREAD WITH CHEESE (v)

Our classic garlic bread topped with a generous layer of melted cheese.

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## MAINS

### HOUSE RUMP STEAK (10oz)

Big on flavour, leaner in texture and matured for exceptional depth. A satisfying favourite.

### CHICKEN WRAPPED IN PANCETTA

Succulent chicken breast wrapped in crispy pancetta, oven-roasted and served with a light herb jus and seasonal vegetables.

### BUTTERMILK CHICKEN BURGER

Crispy buttermilk fried chicken breast, topped with crunchy slaw and a tangy house mayo, all served in a brioche bun. Served with salad or fries.

### GRILLED SEA BASS

Crisp-skinned sea bass fillet served with lemon wedge, garlic butter, roast potatoes and seasonal greens. Add bearnaise or hollandaise sauce for £2.50

### BUTTERNUT SQUASH LINGUINE (ve)

Linguine tossed in a silky butternut squash pesto with wilted spinach and toasted pine nuts. Comforting, vibrant and full of flavour.

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## DESSERTS

### STICKY TOFFEE PUDDING (v)

Sticky toffee pudding served warm with rich butterscotch sauce and a scoop of vanilla ice cream.

### NEW YORK STYLE CHEESECAKE (v/GF)

Creamy New York-style cheesecake on a buttery biscuit base, served with a berry compote.

### RASPBERRY SORBET (ve/GF)

A bright and refreshing raspberry sorbet bursting with natural berry flavour, perfect for a light finish  
Light, bright, and beautifully balanced