

# EARLY BIRD MENU



TWO COURSE MENU £11.95    THREE COURSES £14.95

Lunchtimes - Monday to Friday 11.30am - 2.00pm

Evenings - Monday to Friday 6.30pm - 7.30pm & Sunday 6.30pm - 9.00pm

## To Start

Freshly made soup, home-baked bread

or

Starter of the day

## Main Courses

Beer battered catch of the day, mushy peas, curry sauce, dripping cooked chips

Braised beef short ribs, smoked mash, horseradish greens

Wild mushroom & celeriac tartiflette, dressed salad, dry cured ham, (V) without ham

28 day aged 8oz rump steak, dripping cooked real chips, green peppercorn sauce\*

Irish stew - braised shoulder of lamb, cabbage, glazed carrots, onions, potatoes

Ashwood Farm free range mixed grill - liver, sausage, kidney, gammon, black pudding, fried egg\*

Slow cooked Tamworth pork belly, black pudding, potatoes, glazed apples, cider gravy

Traditional roast chicken, sage & onion stuffing, chipolata, thyme roasted roots

Smoked haddock kedgerree, poached egg

Royal Oak fish pie, cheesy mash\*

Beetroot, spring onion & goats cheese risotto (V)

Honey glazed confit duck leg, sauté potatoes, French peas

For homemade puddings & local cheeses, please see chalkboard

Our food is freshly prepared and locally sourced where possible.  
To our knowledge dishes are GM free but may contain nut traces.

(V) = Vegetarian