

Cheffins Early Bird Menu

LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

FRESH ASPARAGUS

Poached Egg | Hollandaise Sauce

CHICKEN LIVER PARFAIT

Hot Toast | Black Butter Compote (GF*)

CLASSIC PRAWN COCKTAIL

Mary Rose | Lemon Wedge (GF)

JUICY ROASTED BEETROOT AND GOATS CHEESE

Golden Fried Goats Cheese Fondant | Toasted Walnut | Micro Greens | Honey Mustard Dressing (GF/V)

CRISPY CHILLI GARLIC BEEF

Bean Sprout | Coriander | Tomato Salad | Red Onion | Mango (GF)

DINGLEY DELL BELLY PORK

Carved from the Trolley | Roasted Potatoes | Vegetables (GF*)

POACHED SALMON SALAD

Poached Egg | Baby Gem Lettuce | Tomato | Cucumber | Radish | Croutons (GF*)

CHICKEN BREAST

Chorizo | Creamed Spinach | Pickled Roasted Onion | Crispy Bacon (GF*)

STEAK AND KIDNEY PIE

Chips and Peas

FISH & CHIPS

Cod in Batter | Hand Cut Chips | Tartar Sauce

RIBEYE STEAK

Au Poivre Sauce | Green Beans | Chips (GF)
(£4.5 Supplement to this dish)

SELECTION OF DESSERTS

2 COURSES £15.90

3 COURSES £17.90

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT.
10% Discretionary charge will be added to the bill on parties over 10 people



Cheffins Set Lunch Menu

LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

FRESH ASPARAGUS

Poached Egg | Hollandaise Sauce

CLASSIC PRAWN COCKTAIL

Mary Rose | Lemon Wedge (GF)

CHICKEN LIVER PATE

Hot Toast | Black Butter Compote (GF*)

JUICY ROASTED BEETROOT AND GOATS CHEESE

Golden Fried Goats Cheese Fondant | Toasted Walnut | Micro Greens | Honey Mustard Dressing (GF/V)

CRISPY CHILLI GARLIC BEEF

Bean Sprout | Coriander | Tomato Salad | Red Onion | Mango (GF)

DINGLEY DELL BELLY PORK

Roasted Potatoes | Vegetables | Pork Jus (GF*)

POACHED SALMON SALAD

Poached Egg | Baby Gem Lettuce | Tomato | Cucumber | Radish | Croutons (GF*)

CHICKEN BREAST

Chorizo | Creamed Spinach | Pickled Roasted Onion | Crispy Bacon (GF*)

STEAK AND KIDNEY PIE

Chips and Peas

FISH & CHIPS

Cod in Batter | Hand Cut Chips | Tartar Sauce

RIBEYE STEAK

Au Poivre Sauce | Green Beans | Chips (GF)

(£4.5 Supplement to this dish)

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Cheffins Set Menu

FRESH LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

CRISPY CHILLI GARLIC BEEF

Bean Sprout | Coriander | Tomato Salad | Red Onion | Mango (GF)

JUICY ROASTED BEETROOT AND GOATS CHEESE

Golden Fried Goats Cheese Fondant | Toasted Walnut | Micro Greens | Honey Mustard Dressing (V)

CHICKEN LIVER PARFAIT

Peach and Fig Chutney | Melba Toast (GF*)

GOLDEN FRIED CRISPY DUCK EGG

Bacon Butter Sauce | Spinach & Mushrooms | Chives Vinaigrette

SMOKED SALMON

Sour Cream | Blinis | Green Apple Salad (GF*)

DINGLEY DELL OVEN ROASTED PORK BELLY

(Carved from the Trolley)

Roast Potatoes | Seasonal Vegetables (GF*)

DUO OF BEEF

Fillet of Beef | Beef Feather Blade | Potato Terrine | Spinach | Cauliflower Puree | Rainbow Carrots | Beef Jus (GF*)

FILLET OF FRESH SALMON

Crushed New Potatoes | Fresh Crab Meat | Parsley | Hollandaise Sauce | Pea Shoots (GF)

ROASTED SHALLOT GARDEN PEA TORTELLINI

Tomato & Sweet Red Pepper Sauce | Rocket Pesto & Crumbled Stilton (V)

PAN SEARED COD CHESTNUT MUSHROOMS

Fava Beans | Smoked Pancetta | Pea Puree | Dill and Chivas Split Dressing (GF)

CHICKEN BREAST

Chorizo | Roasted Pickled Onion | Spinach | Pea Puree | Crispy Bacon | Potato Terrine (GF)

STRAWBERRY ETON MESS (GF)

CRÈME BRULÉE

Raspberries | Cocktail Apple (GF)

MILK CHOCOLATE TART

Vanilla Ice Cream | Macaroon

2 COURSES £23.90 / 3 COURSES £28.90

GF=GLUTEN FREE/VG=VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

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