

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

