

Cheffins Early Bird Menu

(Monday-Friday 17:30-18:15 last booking, not available Bank Holiday)

CREAM OF TOMATO SOUP

Crème Fraiche | Basil Oil (GF)

FRESH ASPARAGUS

Poached Egg | Hollandaise Sauce

SMOKED HAM HOCK

Baby Leek Terrine | Stilton Cheese & Mustard Cremeux

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)

FISH & CHIPS

Cod in Batter | Hand Cut Chips | Tartar Sauce

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

EGG YOLK PAPPARDELLE PASTA

Pulled Beef | Garlic King Prawns | | Chilli & Tomato Ragu | Fresh Spinach

SELECTION OF DESSERTS

2 COURSES £16.90

3 COURSES £18.90

BASKET OF CONTINENTALS BREAD £3.5

Balsamic Vinegar | Olive Oil | Butter

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

