

Early Bird Evening Menu
Free Glass of House Wine or Small Beer
Every Wednesday & Thursday

To start

Wheel of Camembert to Share
baked in the oven until gooey, topped with chorizo chunks
and served with garlic crostini fresh bread and sweet onion jam (£3.50 Supp)

Chef's Homemade Chicken Liver Pâté Pot with red onion chutney and toasted wholemeal

Chef's Soup of the Day with Fresh Bread

Salt & Pepper Spiced Baby Squid pan fried with Pak Choi
(£2.00 Supp)

Chargrilled Asparagus & Soft Quail Egg Salad with a Honey & Dijon dressing

Local Pigeon & Goose Mini Steamed Suet Pudding
warm onion jam & parsnip crisps
(£2.00 Supplement)

Mains

Chargrilled Matured British Fillet Steak or Rump Steak
served with burst tomatoes, button mushrooms, Infusions hand cut chips and a choice of
blue cheese or pepper sauce. (£5.95 Supplement for Fillet)

Fillet Steak Rossini
Pan-fried with a rosti potato, toasted brioche, pâté and a red wine jus
(£7.50 Supplement)

Chunky Cod Loin Fish & Chips
crispy Hop Vine beer battered cod loin cooked in beef dripping
with Infusions hand-cut chips, minted stewed peas and chunky tartar

Thick-Cut Pork Loin Steak MacSween Haggis Fritter, Poached Egg,
crispy sweet potatoes and a rainbow peppercorn sauce

Slow Braised Lamb Shank
Garlic mashed potatoes and a classic bourguignon sauce
(£3.00 Supplement)

"Smokey" Roasted Chicken Supreme
with chicory bbq potatoes

Pan Fried Salmon
with a trout, pea & parsley risotto & baby spinach puree
(£2.50 Supplement)

Vegetarian Dish of the Day

Served with a selection of Local Farm Vegetables

Two courses £15.95 Three courses £18.95
Friday & Saturday until 6.45pm