

MONDAY NIGHT MENU

AVAILABLE 6PM-10PM

STARTERS: £5 – MAINS: £10 – DESSERTS: £5*

21st AUGUST - MEAT NIGHT

STARTERS

CHICKEN LIVER PARFAIT, RHUBARB AND TOASTED BRIOCHE
HAM HOCK TERRINE, SPRING PEA AND VEGETABLES
BURY BLACKPUDDING, POACHED EGG AND HOLLANDAISE
CURED MEAT PLATTER, SOURDOUGH CROUTES AND FETA CHEESE
CRISPY DUCK LEG, HOMEMADE DRESSING AND CORRIANDER

MAINS

8OZ BAVETTE STEAK, FRIES AND ONION RING
CRISP PORK BELLY, PAK CHOI AND SAUTEED POTATOES
GEORGES SLIDERS, TRIO OF MINI BURGERS SERVED ON BRIOCHE AND FRENCH FRIES
8OZ PORK STEAK, CREAMY MUSTARD MASH AND CABBAGE BHAI
PAN FRIED ENGLISH DUCK BREAST, POTATO TERRINE AND APRICOT SAUCE

DESSERTS

STICKY TOFFEE PUDDING SERVED WITH VANILLA ICE CREAM AND TOFFEE SAUCE
DECONSTRUCTED APPLE CRUMBLE, CRÈME ANGLAISE
PEACH PANACOTTA, BRANDY SNAP AND RUM SOAKED APRICOT
A SELECTION OF ICE CREAMS AND SORBETS

DRINKS OFFERS: £5 COCKTAILS, £10 HOUSE CARAFES, £15 BOTTLES OF PROSECCO & 25% OFF HOUSE WINES

****FOOD OFFER: MINIMUM PURCHASE- ONE MAIN COURSE PER PERSON***