

EARLY BIRD MENU

Two courses £10 Three Courses £13

Starters

Kitchen soup of the day, home-made bread & butter. (RD)

Prawn cocktail, thousand island sauce, baby gem & croutons (RD)

Crispy breaded Brie, chilli and red pepper jam. (RD)

Warm salad of black pudding & crispy potatoes, honey mustard dressing.

Salt & pepper crispy fried whitebait, chunky tartar sauce & fresh lemon. (RD)

Mains

6oz Robinsons rump steak, cracked black pepper & brandy sauce, skinny fries & peas.
£2 supplement. (RD)

Honey glazed cider roast gammon, fried eggs, chunky chips & garden peas. (RD)

Fresh potato gnocci, roast tomato sauce, goats cheese, pesto & pine nuts.

Warm Ham hock terrine, mustard & baby capers, mashed potatoes, crushed peas & parsley
sauce (RD)

The Waggon's fish pie with salmon, prawns & smoked haddock, with cheesy mash and
oven baked tomato.

Ballotine of chicken & stuffing. Spring onion mash & green beans red wine jus (RD)

Smoked Haddock & leek risotto, shaved parmesan & rocket. (RD)

Desserts

Dark chocolate fondant, pistachio ice cream & chocolate sauce

Vanilla crème brûlée with honey roast rhubarb, brandy snap (RD)

The Waggon's profiteroles filled with honeycomb ice cream & dark chocolate sauce

Sticky toffee pudding, butterscotch sauce, vanilla ice cream.

Fresh fruit pavlova, raspberry sauce. (RD)

Selection of ice creams and sorbets (RD)

*RD – We can adapt these dishes to suit Restricted Diets.