



Marinated Nocellara olives (VG) 196 kcal 5
Home baked bread & butter (V) 977 kcal 6
Rare-breed pork sausage roll mustard relish 737 kcal 7

TO START

Grilled tiger prawns 525 kcal
garlic, chili, beurre blanc, sourdough
Heritage beetroot & orange salad 546 kcal
Goat's cheese, walnuts (V)
Sun dried tomato and roasted pepper soup,
Chive sour cream, bread roll (VG) 462 kcal

Brunch muffins:
Salmon, spinach, Clarence court egg, hollandaise 572 kcal
Or
Chorizo, avocado, caramelized onion, egg, hollandaise 532 kcal
Or
Spinach, sundried tomatoes, egg, tomato sauce (V) 498 kcal

MAIN COURSE

New Street Burger, cheddar cheese, onion ring, relish, triple cooked chips 881 kcal
Free range chicken schnitzel, fried egg, capers, shallots, sauce vierge 656 kcal
Grilled seabass, creamed spinach, confit tomatoes 876 kcal
40-day dry aged Essex rump steak & egg, chips 1150 kcal
Chicken Caesar salad, anchovies, garlic & rosemary croutons, aged Parmesan 654 kcal
House-made potato gnocchi, young vegetables, confit tomatoes, pesto (V) 671 kcal

FOR THE TABLE

Triple cooked chips (VG) 288 kcal 6
Truffle & parmesan chips (V) 610 kcal 12
Chargrilled garlic field mushrooms (VG) 77kcal 6
Steamed 198 kcal or creamed spinach 269 kcal (V)
6.5
Seasonal broccoli, chili, garlic (VG) 152 kcal 6.5
Onion rings (V) 475 kcal 6
Lancashire mac 'n' cheese (V) 570 kcal 6
Rocket & tomato salad 212 kcal 6.5

DESSERTS

Chocolate & caramel fondant, pear sorbet (V) 510 kcal
Vanilla panna cotta, seasonal fruits (V) 399 kcal
Sticky toffee pudding, vanilla ice cream (V) 836kcal
Banoffee pie cheesecake (V) 357 kcal
Selection of cheese, apple & grape chutney (V) 670 kcal

2 Courses 30/ 3 Courses 35

Add free flowing bubbles 25pp

To be enjoyed for two hours with a minimum of two courses per person