

== *Early Bird Dining Offer* ==

Two courses £14.95 *Three courses* £19.95

Add a glass of Prosecco or 175ml House Wine

Two courses £18.95 *Three courses* £23.95

Available daily from 5pm to 7pm

Starters

Soup of the Day

served with a crusty bread roll

Red Quinoa, Five Bean and Avocado Salad 🌱

baby leaves and Stilton dressing

Grilled fresh Mackerel Fillet

warm potato and herb salad, lime mayonnaise and pea shoots

Mains

Create a Salad

make your own salad, choose four ingredients from:

bacon, Stilton, avocado, poached chicken, beetroot, tuna, grilled halloumi, prawns, boiled egg, baby corn, olives or quinoa

served with baby leaf salad, cherry tomatoes and tossed in our house dressing

Moroccan Spiced Lamb Kofta

lemon and coriander cous cous and minted natural yoghurt

Crispy Skin Seabass Fillet

seared potatoes, baby corn, green beans, cherry plum tomatoes and a black olive tapenade

Minute Sirloin Steak

served with grilled Portobello mushroom, tomato, béarnaise sauce and chunky chips

Spinach and Ricotta Tortelloni 🌱

basil cream, rocket and fresh parmesan cheese

Pan-Roasted Duck Breast (£4.00 supplement)

Lyonnaise potatoes, braised red cabbage, parsnip puree and a star anise jus

Desserts

Doughnut Fritters, Freshly Cooked to Order

with chocolate or strawberry sauce

Chocolate Hazelnut Mousse

in a brandy snap basket with orange syrup

Sticky Date Toffee Pudding

with hot caramel sauce and crème brûlée ice-cream

If you have any allergens or food intolerances, please inform your server before ordering.
Many of our dishes are easily adjusted to suit allergies and your server can provide further information.
Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment.

🌱 No Meat or Fish. Prices include VAT. A discretionary 12.5% service charge will be added to your bill.

Restaurant
**Twenty
Twelve**