

@ H A M I L T O N S

Tuesday - Thursday 2 courses - £30 | 3 courses - £34

Starters

Confit duck scotch egg, bacon, plum & brandy chutney (gf) - £9.50

Twice baked cheddar & leek souffle, cream & garlic sauce (gf) (v) - £9.50

Crab & mascarpone ravioli, spiced red pesto, rocket - £10.00

Beef short rib croquettes, mushroom ketchup, beef dipping jus (gf) - £9.50

Chefs soup with toasted bread (gfo) (v & ve option available) - £8.50

Wild mushrooms, flambeed with whisky & finished with cream and blue cheese, served on toasted bread (gfo) (v) (ve option available) - £9.00

Main Courses

- 8oz Dry aged Sirloin steak, cooked to your liking, portobello mushroom, roasted tomato, peppercorn sauce, chunky chips (gf) £28.50
- Duo of duck, panfried breast cooked to pink, confit leg croquette, port & blackberry sauce, potato gratin (gf) £32.00
- Fillets of sole & new potatoes with a choice of garlic butter & herbs OR classic Veronique sauce of vermouth, grapes, tarragon & cream (gf) £26.00
 - 60z Fillet steak, cooked to your liking, creamed spinach, red wine sauce, potato gratin (gf) £32.00
 - Slow roasted belly pork, smoked bacon & leek mash, cider sauce, crackling (gf) £25.00
 - Risotto of sun blushed tomatoes, roasted red peppers, pine nuts and basil, garlic buttered greens, parmesan (v) (gf) £25.00
 - Vegan pie of braised lentil ragu & spring vegetable fricassee, red wine sauce, roasted new potatoes (ve) £25.00
 - Pan roasted chicken breast, vodka, tomato, salami picante & cream sauce, chunky chips (gf) £26.00

Additional vegetables £ 4.50 | Chunky chips £4.50

** All adults must order a main course.

All allergies must be noted ahead of ordering, some dishes may not be able to altered for allergy requirements

Supplements - Duck Breast & Fillet Steak - £4.50