5 Courses £ 29.95

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

STARTERS

CHEF'S SOUP OF THE DAY

Served with Warm Bread

BRANCHES CORONATION CHICKEN TERRINE

with Mango Salsa, Curry Mayonnaise, Croutons & Coriander

MARKET FISHCAKE

with Pea & Shallot Salsa and Lemon Mayonnaise

TOMATO & MOZZARELLA SALAD

with Aged Balsamic, Rocket Pesto, Crispy Capers & Basil

CRISPY BELLY PORK

with Apple, Black Pudding, Fennel, Honey & Mustard Dressing

SAUTEED KING PRAWNS WITH TOMATO & CHORIZO JAM

with Focaccia & Saffron Aioli £4.95 supplement

TODAY'S INTERMEDIATE COURSE

MAINS

BRANCHES FISH AND CHIPS

with Mushy Peas, Tartare Sauce and Lemon

SUMMER VEGETABLE RISOTTO

with Confit Cherry Tomatoes, Golden Cross Goat Cheese & Black Olive Crumb

MARINATED WATER EDGE LAMB RUMP

with Minted Lamb Croquette, Potato Fondant, Roasted Onion & Harissa Yogurt £7.95 supplement

CONFIT WELSH BLACK BELLY PORK

with Roasted Turnip, Slow Braised Cheek, Fresh Apple & Black Pudding

PAN ROASTED COLEY

with Rich Shellfish Bisque, Saffron Potatoes, **Cured & Roasted Fennel**

PAN ROASTED YORKSHIRE CHICKEN BREAST

with Spiced Chorizo Croquette, Sweet corn Salsa, Salt & Chilli Sautéed Potatoes, Tomato & Tarragon Dressing

Hand Cut Chips French Fries **Sweet Fries**

SIDES

House Salad Buttered Vegetables Tomato & Red Onion Salad

£3.95

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

MANGO & PASSION FRUIT CHEESECAKE

with Passion Fruit Sorbet, Mango Salsa & Crisp Meringue

DOUBLE CHOCOLATE BROWNIE

with Salted Caramel, Toffee Popcorn & Milk Ice Cream

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

SELECTION OF BRITISH & REGIONAL CHEESES

with Apple Chutney, Crackers, Grapes and Celery £3.25 Supplement

SELECTION OF ICE CREAMS & SORBET

ask Your Server for Today's Flavours

