



**2 COURSE EARLY BIRD MENU**

**35PP**

CHOOSE FROM ENTRÉE & MAIN OR MAIN & DESSERT

AVAILABLE 5-7PM SUNDAY TO FRIDAY

**ENTRÉE**

<b>CHICKEN LIVER PATE</b>	<b>15</b>
SALT ROASTED GRAPES, CRISP TOASTS	
<b>SALT AND PEPPER CALAMARI</b>	<b>15</b>
SPICY TOMATO NAHM JIM DRESSING	
<b>ROASTED CAULIFLOWER, ALMOND AND PARMESAN SALAD</b>	<b>15</b>

**MAIN**

<b>LAMB AND APRICOT TAGINE</b>	<b>30</b>
HERB LABNE, PRESERVED LEMON + HAZELNUT SALAD	
<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>28</b>
TARTARE SAUCE	
<b>SLOW COOKED PORK SHOULDER</b>	<b>28</b>
CAULIFLOWER PUREE, SPINCAH + PRUNES IN XO SHERRY	

**DESSERT**

<b>WHITTAKER'S DARK CHOCOLATE TERRINE</b>	<b>13</b>
CHOCOLATE MOUSSE + ORANGE SAUCE	
<b>RICH RICE PUDDING</b>	<b>13</b>
Marmalade, Poached Seasonal Fruit	
<b>JASMINE TEA CRÈME BRULEE</b>	<b>13</b>
Served with lychee fruit	