



## Early Bird

Wednesday Saturday 17.00 18.00

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### Starters

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**Poached Balsamic Pear**

*Goats Cheese – Chicory – Apple – Walnuts*

**Chicken Caesar Salad**

*Baby Gem – Crispy Bacon – Anchovies Mayonnaise*

**Smoked Mackerel Pate**

*White Chocolate – Horseradish – Black Pepper  
Soft Cheese – Pea Tart – Cucumber*

**Pigs Cheek & Chorizo**

*Leek & Potato – Potato Crisps – Confit Chantenay Carrots*

**B's Homemade Soup of the Day**

*Served with Homemade Crusty Bread*

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### Mains

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**Pan Fried Chicken**

*Parmesan Tuile & Chive Mash – Spinach – Chantenay  
Carrots – Cream of Mushroom Jus*

**Early Bird Duo of Beef**

*Burnt Onion – Butternut Squash – Leeks  
Selection of Beetroots – Potato Fondant*

**Herb Crusted Coley**

*Courgettes – Heritage Tomatoes – Minted Pea Purée  
Citrus Consommé – New Potatoes*

**Courgette & Chilli Ravioli**

*Aubergine Purée – Sous Tomato – Broad Beans – Saffron Potato*

**B's Homemade Burger**

*Cheese Panna Cotta – B's House Relish – Baby Gem  
Beef Tomato – Pickled Onion – Homemade Chunky Chips*

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### Desserts

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**Lemon Cello Tart**

*Raspberry Coulis – Lemon Curd – Raspberry & Peppercorn Sorbet*

**Blood Orange Cheesecake**

*Orange Citrus Soup – Candied Peel – Roasted Cinnamon Nuts with Honeycomb*

**Blueberry Pana Cotta**

*Meringue – Parma Violet – Lemon & Gin Sorbet*

**B's Eton Mess**

**B's Trio of Desserts**

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**£25 for two courses or £30 for three courses**

Brontae's™