



2 COURSE 35.00 - 3 COURSE 40.00 (INCLUDES NIBBLES FOR THE TABLE PLUS A DRINK*)

LIGHT BITES & NIBBLES

SELECTION OF BREADS

MARINATED OLIVES

RED ONION MARMALADE HUMMUS

STARTERS

SOUP OF THE DAY

With a homemade bread roll & flavoured butter

GARLIC TIGER PRAWNS

In a tomato, red onion, garlic & chilli sauce, served with toasted bread

DEEP FRIED BRIE

With a honey & fig jam & dressed leaves

ROAST CHICKEN & WILD MUSHROOM TERRINE

With a 'crunchy' poached egg & toast

MAINS

CONFIT BELLY PORK

Confit belly pork, chargrilled tiger prawns, pea puree, cavolo nero, baby carrots, straw potatoes & red wine jus

SLOW COOKED CARAMELISED ONION RISOTTO

With a cheddar & herb crust

OVEN BAKED FILLET OF STONEBASS

With crushed peas, confit tomatoes, saffron potatoes, mussels & white wine cream

PAN ROASTED CHICKEN SUPREME

With garlic parmentier potatoes, creamed savoy cabbage with bacon & a red wine jus. Pairs well with our "Chardonnay Gran Reserva, Terra Vega"

ATE O'CLOCK BEEF BURGER

Served in a handmade seeded bun with cheddar cheese, lettuce, gherkin, beef tomato & burger sauce

ATE O'CLOCK CRISPY CHICKEN BURGER

Served in a handmade seeded bun with lettuce, gherkin, beef tomato & burger sauce

All burgers are served with hand-cut chunky chips & coleslaw Want to add more to your burger?

SWAP CHEDDAR CHEESE FOR BLUE CHEESE

+1.00 +1.50

ADD BACON
ADD CHEDDAR

+ 1.50

DESSERTS

RASPBERRY SORBET

Served with seasonal berries

SELECTION OF ICE CREAM

Three scoops of ice cream served with wafer rolls

STICKY TOFFEE PUDDING

With butterscotch sauce & seasonal berries. Served with vanilla ice cream or cream

VANILLA & HONEY PANNA COTTA

With seasonal fruits & a gingerbread biscuit crumb

DARK CHOCOLATE DELICE

With hazelnut, mascapone & a caramel glass Pairs well with a glass of our "LFE Late Harvest Sauvignon"

SIDES

Hand-Cut Chunky Chips Skinny Fries Cheesy Mash Beer Battered Onion Rings House Salad Rocket & Shaved Parmesan Salad Honey Glazed Carrots Garlic New Potatoes Chilli & Peanut Cavolo Nero

4.00 EACH OR ANY 3 FOR 10.00

DRINK INCLUDED*

Glass of prosecco, glass of house wine, bottled beer or selected soft \mbox{drink}

MANY OF OUR DISHES CAN BE ADAPTED TO SUIT A RANGE OF DIETARY REQUIREMENTS. PLEASE ASK YOUR SERVER FOR DIETARY VERSIONS OF OUR MENU.

A mandatory 10% service charge will be automatically added to your final bill. 100% of which will be distributed amongst the staff working here today.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.