THORNTON HALL

GRILL

EARLY BIRDS MENU

Served between 5pm - 6:30pm

2 Courses | £31 3 Course | £37

NIBBLES

Gordal Olives *(vg,gf)*
6.00

Homemade Sourdough *(v)*
With balsamic, olive oil & house whipped butter
6.00

Colchester Oysters *(gf)*
shallot & lemon or chilli miso
12.00

Courgette Fritters (v)
with whipped feta
6.00

STARTERS

Pea & Mint Soup
(gfa) (dfa) (vga)
served with a cheese croquette & sliced sourdough

Prawn Cocktail
with marie rose, iceberg lettuce & sourdough croute

Isle of Wright Tomato Bruschetta
With whipped feta, olive oil on grilled sourdough

Brussels Pate
served with gherkin ketchup & grilled sourdough

MAINS

Battered Haddock 'Fish & Chips' *(dfa) (gfa)*
With hand cut chips, mushy peas and tartare sauce

Wild Garlic & Broad Bean Risotto *(vg, vga)*
served with crispy wild garlic & aged hard cheese

Steak Frites *(gf)(df)*
Bavette steak (served pink) with beef dripping fries & cafe de paris butter

Selection of Handcrafted Pies
Choose between Chicken & Ham or Cheese & onion served with fine beans & jus

DESSERTS

Sticky Toffee Pudding (v)
With miso caramel sauce and clotted cream

Gariguette Strawberry Cheesecake (gf)
With Champagne sorbet

Warm Chocolate Fudge Cake
With Vanilla ice cream and chocolate sauce

Nose of Cheese
choose between cheddar, blue, goats or soft cheese with crackers & chutney

SIDES

Fries *(gfa) (dfa)*	5.50	**Garlic & Chilli Tenderstem** *(v) (gf)*	6.50
Creamy Chive Mash *(v) (gf)*	6.50	**Buttered Asparagus Spears** *(v) (gfa)*	8.00
Thick Cut Chips *(gfa)*	6.00	**Isle of Wight Tomato Salad** *(v)*	8.00
Grilled Hispi Cabbage with Parmesan	7.00	**New Potatoes with minted butter** *(v)*	6.50

Key:
(v) Vegetarian (va) Vegetarian Available (vg) Vegan (vga) Vegan Available (gf) Gluten Free (gfa) Gluten Free Available
(dfa) Dairy Free Available (n) Nuts (h) Halal

Please inform your server of any allergies or dietary requirements before placing your order. A 10% discretionary charge will be added to your bill, this will be shared by the team.