



## EARLY BIRD

### STARTERS

#### **Chefs Homemade Soup of the Day**

Served with Locally Made Crusty Bread. (V)

#### **Graveleys style Prawn Cocktail**

#### **Lightly Battered Tiger Prawns (4)**

Served with a Salad Garnish & Sweet Chilli Sauce

#### **Mussels 3 Ways**

Choose from Mariniere, A La Crème, Provençale

#### **Mixed Bean Salad**

Tossed in a Tangy Homemade Dressing (V, VG)

### MAINS

#### **Graveleys Haddock or Cod, with Chips or Salad**

Prime Fillet Cooked in Graveleys Finest Batter. Change up to Jumbo £5.50 Supplement

#### **Whitby Breaded Wholetail Scampi, with Chips or Salad**

#### **Moules Frites 3 Ways**

Choose from Mariniere, A La Crème, Provençale. Served with Shoestring Fries. (GF)

#### **Linguini Provençale**

With Roasted Vegetables in a Tomato Based Sauce. (V)

#### **Vegetarian or Vegan Curry (Medium Hot)**

Roasted Vegetables or Sweet Potato & Chickpea. Served with Basmati Rice and Naan Bread. (V, VG)

#### **Pan Fried Fillet of Seabass**

With Seasonal Vegetables and a Red Pepper Sauce. (Supplied by Tarbett's Fishmongers) (GF)

### DESSERTS

#### **Apple Crumble**

Served with Custard or Cream

#### **Lemon Posset**

#### **Sticky Toffee Pudding**

Served with Custard or Cream

#### **A Scoop of Local Ice Cream**

Flavours of the day

**All Homemade or Locally Sourced**

**Please notify your server of allergies. All our dishes may contain traces of nut**

**2 COURSE £19**  
**3 COURSE £25**

**Includes Tea or Coffee**  
**or 125ml House Wine**  
**or ½ Pint Beer**

**Mon - Fri 4.30 - 6.30pm**  
**Weekends 3 - 5pm**  
(Not Available on Bank Holidays)