

EARLY BIRD

2 Course £15pp
3 Course £18.50pp

MON – THURS
FRI & SAT

5pm – 7pm (LAST ORDER 6.45pm)
5pm – 6pm (LAST ORDER 5.45 pm)

STARTERS

Salt & Chilli Squid (gf)
Napa Slaw, Chilli &
Ponzu

Honey Chilli Chicken (gf)
Szechuan Peppers, Onion
& Crispy Noodles

Mushroom Arancini
Gremolata, Rocket &
Garlic Aioli

Salt & Chilli Tofu (gf)
Napa Slaw, Chilli &
Garlic Aioli

Five Mile Town Goats Cheese Fritters (v)
Roast Beetroot, Red Onion Jam & Balsamic Syrup

MAINS

6oz Beef Burger
Brioche Bun, Mature Cheddar,
Rocket, Pickle & Relish
- served with hand cut fries

KITCH Pie
Steak & Ale Pie, Cheddar Mash,
Buttered Seasonal Greens

6oz Chickpea & Pistachio Burger (v)
Brioche Bun, Rocket,
Roast Pepper Aioli
- served with hand cut fries

Kitch Fish & Chips
Beer Battered Haddock, Hand Cut Chips,
Pea Puree & Tartare Sauce

Orzo Pasta
Roast Garlic Chicken, 'Nduja, Sundried Tomato & Chilli Oil
(Vegetarian Option Availabe)

dietary requirements or allergies? a member of our team will be happy to help

DESSERT

**Sticky Toffee
Pudding**

**Chocolate Fudge
Brownie & Ice Cream**

*PLEASE NOTE NUTS ARE USED ON THE PREMISES

***gluten free and vegan options available - please ask your server for further details*

WE ONLY USE THE FRESHEST LOCALLY SOURCED INGREDIENTS

One of our main objectives is to ensure our dishes are created using ingredients sourced from local farmers and independent retailers.

Our chefs endeavour to use the best local suppliers for seafood, meat and vegetables to ensure our food is at its freshest.

We are BYOB Monday, Tuesday and Wednesday | Corkage charges apply – please ask your server for details.

A discretionary service charge of 10% will be added to your bill