

B I N A R Y

TRAITOR

EXPERIENCE

STARTER

Roasted tomato & red pepper soup
Basil pesto, cheese toast (v)(gfo)

Sticky pork ends
Soy, miso, chilli, spring onion (gfo)

Smoked salmon rillettes
Radish, dill, toasted sourdough (gfo)

MAIN

Slow braised beef & ale pie
Braised red cabbage, mash potato, gravy

Pan-fried sea bass
Garlic potatoes, broccoli, king prawn beurre blanc (gfo)

Herb gnocchi
Spring vegetables, fried garlic, parmesan (v)(veo)

DESSERT

Rhubarb & custard panna cotta
Set vanilla cream, rhubarb compote,
ginger crumble topping (gfo)

Raspberry & pistachio frangipane tart
Pistachio ice cream, raspberry purée (v)

Sticky toffee pudding
Salted caramel sauce, vanilla ice cream (v)

**FRI 8TH
MAY 7PM**

**MINIMUM
4 PEOPLE**

**3 COURSE
MEAL**

**39.⁹⁹ TILL 10/04
THEN 42.⁹⁹**

Our staff work really hard to give you the best experience possible, for this reason we add an optional service charge of 10% to your bill. 100% of this is shared between our staff. If you would prefer not to pay this, we are more than happy to remove this for you, please just let a member of our staff know.

(VE) VEGAN (V) VEGETARIAN (VEO) VEGAN OPTION AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE.

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.