

Lunch Menu

Starters

Lentil soup (v) (gf)
Chicken liver terrine, tomato chutney, oatcakes
Duo of melon, raspberry sorbet, soft fruits (v) (gf)
Smoked salmon, shallots, capers and lemon dressing
Warm salad black pudding, bacon, sautéed mushrooms, poached egg

Mains

Breast of chicken, onion marmalade, dauphinoise potato, pancetta, tarragon sauce (gf)
Fillet of salmon, sautéed potatoes, asparagus, caper dressing
Belly of pork, black pudding, pineapple chilli, mustard mash, thyme gravy
Braised shoulder of lamb, herb mash, red cabbage, tomato and herb jus (gf)
Penne pasta, spinach, mushrooms, parmesan sauce (v)

Sides - £1.95 Each

Onion rings
French fries
Side salad
Medley of seasonal vegetables

Desserts

Sticky toffee pudding, caramel ice cream, butterscotch sauce (v)
Red berry Eton mess (v) (gf)
Dark chocolate fondant, milk chocolate sauce, vanilla ice cream (v)
Drambuie and vanilla pannacotta, raspberries, fruit coulis (gf)
Stilton, brie, goat's cheese, chutney, grapes, oatcakes (v)

Served with coffee and tea

1 Course - £10.95
2 Courses - £14.95
3 Courses - £17.95

**Before ordering any food or drink items, Guests are respectfully
requested to advise our staff if they have a Food Allergy or Intolerance
All prices include VAT at the current rate**