



**Lunch Menu**

**Chef – Bill McNicoll**

**Served between 12pm and 2:30pm**

Potato & Smoked Haddock Soup with Pancetta

Ham Hock Terrine with Date Chutney and Cumberland Sauce

Warm Salad of Black Pudding with a Lightly Poached Egg

Roasted Brie Salad with Pine Kernels and Mushrooms

Galia Melon with Soft Fruits and Raspberry Sorbet

Smoked Salmon with Herb Leaves, Shallots and Capers

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Pan Fried Fillet of Salmon with Pesto Risotto, Leeks and Tomato Dressing

Breast of Chicken with Potato Rosti, Savoy Cabbage and Tarragon Sauce

Pan Fried Sirloin Steak with Chips, Mushrooms, Tomato and Blue Cheese Salad

Pan Fried Pork Chop with Black Pudding, Mash and Apple Sauce

Mushroom and Spinach Tagliatelle with Parmesan Shavings

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## **Lunch Menu**

**Chef – Bill McNicoll**

Vanilla Pannacotta with Soft Fruits

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Chocolate Mousse with Orange Segments

Passion Fruit Soufflé with Mango Sorbet

Crème Brulee with Shortbread

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Selection of Tea or Coffees

1 Course Lunch - £9.95 Inclusive of Tea and Coffee

2 Course Lunch - £14.95 Inclusive of Tea and Coffee

3 Course Lunch - £16.95 Inclusive of Tea and Coffee

Supplement of £2.95 for Cheese and Oatcakes

**All prices are inclusive of VAT at current rate**

**Some of our menu items contain nuts, seeds and other allergenic ingredients. There is a small risk that traces of these may be in other food items served here. If this might be a concern to you, please ask to speak to a Duty Manager who will be able to help you make an alternative choice.**