

Served 12-2pm
2 Courses £23 3 Courses
£25



Lunch Menu

starters

Soup of the day served with a crusty roll (gf*, vg*)

Scampi with Aioli and Fresh salad

Quinoa salad with celery, avocado and a passion fruit
vinaigrette (gf, vg)

Duck Spring Rolls served with Hoisin Sauce

Homemade Fishcakes with Asparagus and Hollandaise Sauce

main course

Slow Cooked Blade of Beef with Crushed New Potatoes, Mushroom Ketchup & Jus (GF*)

Pan fried Chicken Breast with Crushed Potatoes, Seasonal Vegetables and a Provençal
Sauce (GF)

Shallot Tart Tartin with Charred Goats Cheese, Pine Nuts and Salad
(vg*)

Beer Battered Fish & Chips served with a Curried Tartare
Sauce

desserts

Citrus Panna Cotta with mandarin Sorbet

Meringue lemon_raspberry-vanilla crumb

Chocolate Delice served with Caramel Sauce

Trio of Ice cream/ Sorbet (gf, vg*)

V - Vegetarian VG - Vegan/ GF- Gluten Free/GF* Can Be Made Gluten Free