



Lunch Menu



STARTER

Soup of the Day served with Crusty Bread (vg) (gf*)*
Home made Fishcake with Hollandaise Sauce and Asparagus
Pork Belly with Black Pudding Terrine and Cider Jus (gf)*
Beetroot & Red Onion Tart, Salad & House Dressing (vg)

MAIN

Pan Fried Megrin with New Potatoes and Grenobloise Sauce
Beer Battered Fish & Chips served with a Curried Tartare Sauce
8oz Rib-eye with Tender Stem Broccoli, Triple Cooked Chips, Grilled Vine Tomatoes, and Peppercorn Sauce (gf)
Butternut Squash Risotto with Pine Nuts and Sour Cream (vg) (gf)*

DESSERT

Chocolate and Yogurt Mousse with a Sesame Tuille
Classic Tiramisu
Trio of Sorbet (vg) (gf)
Meringue with Marinated Raspberry & Raspberry Sorbet (gf)

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

2 Courses £23 3 Courses £25