



Lunch Menu



STARTER

Soup of the Day served with Crusty Bread (vg) (gf*)*
Home made Fishcake with Hollandaise Sauce and Asparagus
Classic Prawn Cocktail with Bread & Butter (gf)*
Beetroot, Apple & Walnut Salad with House Dressing (vg) (gf)

MAIN

Pan Fried Megrin with New Potatoes and Grenobloise Sauce
Beer Battered Fish & Chips served with a Curried Tartare Sauce
Chicken Supreme, Potato Rosti, Black Garlic Ketchup, Asparagus and broad Beans (gf)
Mushroom Risotto with Pine Nuts and Sour Cream (vg) (gf)*

DESSERT

White & Dark Chocolate Profiteroles
Classic Tiramisu
Trio of Sorbet (vg) (gf)
Peach & Orange Parfait, Shortbread Crumb, Orange Gel and Meringue Shards (gf)*

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

2 Courses £23 3 Courses £25