



# 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\*)*  
*Blue Cheese, Apple & Walnut Salad with House Dressing (v) (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)*  
*Coconut Cream Kerala Vegetable Curry with Steamed Rice & Home-Made Onion Bhaji (vg)(gf)*

## DESSERT

*Chocolate Delice with a Hazelnut Tuille*  
*Elderflower Panncotta with Macerated Strawberries (gf)*  
*Trio of Sorbet (vg) (gf)*  
*Lemon Parfait with Macerated Strawberries & a Lemon Biscuit Crumb (gf\*)*

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

**2 Courses £23 3 Courses £25**