



Lunch Menu



STARTER

- Soup of the Day served with Crusty Bread (vg*) (gf*) £7*
Chicken Liver Parfait served with Chutney & Crostini (gf) £7*
Classic Prawn Cocktail served with Bread & Butter (gf) £7*
Goats Cheese & Apple Salad with House Dressing (v) (gf) £7

MAIN

- Beer Battered Fish & Chips served with a Curried Tartare
Sauce £15*
*Sausage, Mashed Potato, Seasonal Vegetables &
Onion Gravy (vg*) £15*
*Rolled Pork Belly, Sage Potato Gratin, Seasonal Vegetables & a
Cider Mustard Jus (gf) £15*
Wild Mushroom Tagliatelle (vg) £15*

DESSERT

- Apple & Cranberry Crumble with Custard £7*
Home-made Sticky Toffee Pudding with Custard £7
Winter Berry Eton Mess (gf) £7
Trio of Sorbet (vg) (gf) £7

2 Courses £18 3 Courses £23

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