

SAMPLE
SET LUNCH MENU

1 Course - £13.50

2 Courses - £16.50

3 Courses - £19.50

Homemade soup of the day (v) (gf)

Brie fritters with red onion chutney on a bed of rocket (v)

Chicken and thyme terrine wrapped in bacon with pickled vegetables (gf)

Smoked duck breast with pineapple and orange salsa on mixed leaves (gf)

Deep fried calamari with Tartare sauce

Smoked salmon roulade with crayfish tails and caper berries (gf)

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*Beef and Lamb tagine with herby mashed potato and crispy parsnips (gf)*

*Roast breast of duck (served pink) with fondant potato, baby carrots,  
celeriac puree and orange sauce - £2 supplement (gf)*

*Breaded chicken fillet topped with melted Brie, crushed new potatoes, asparagus  
and BBQ jus*

*6oz Rump steak with chunky chips, roast garlic tomato, mixed leaves  
and peppercorn sauce*

*Salmon supreme with crushed new potatoes, asparagus and  
dill white wine sauce (gf)*

*Pan fried Sea bass fillet with buttered new potatoes, green beans and  
cherry tomato salsa (gf)*

*Homemade ravioli with goats cheese and caramelised red onions (v)*

*Artichoke and asparagus linguine with a white wine sauce (v)*

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White chocolate panna cotta with berry compote (gf)

Poached pear in red wine with honeycomb icecream in a brandy snap basket

Orange and lemon tart with mango sorbet

Fresh fruit salad with vanilla ice cream (gf)

Sherry trifle topped with fresh cream and toasted flaked almonds

Creme brulee with berry compote (gf)

We do not add a service charge and this is left to your discretion.

(v) Vegetarian (gf) Gluten Free (gfa) Gluten Free available