



March Lunch Menu 2018

Available Monday – Saturday 12-2pm

1 Course - £11.95 2 Courses - £14.95 3 Courses £16.95

All dishes are subject to availability

WIFI CODE

J28GUEST

STARTERS

(V) Soup of the Day

Ham Hock and Spring Vegetable Terrine served with Caramelised Apple and Onion Chutney, Warm Brioche and Salad Leaves

(V) Goats Cheese and Sundried Tomato Bruschetta served with Basil Pesto and Dressed Salad Leaves

Cajun Salmon Fishcake served with Cajun Hollandaise Sauce

Chicken Caesar Salad, Little Gem, Pancetta Lardons, Herb Croutons and Parmesan Shavings

MAINS

Chicken Breast stuffed with Mushrooms and Bacon served with a White Wine Sauce

Pork Loin Steak topped with Garlic Cream Cheese, Apple Sauce and Port Jus

Baked Hake served on a Prawn Risotto with Hollandaise Sauce

Guinness Beef Casserole with Smoked Bacon, Mushrooms, Baby Onions and New Potatoes

(V) Stuffed Red Pepper with Provençale Vegetables and Feta Cheese, Rocket, Walnuts and Aged Balsamic Vinegar

DESSERTS

Lemon Curd Sponge with Homemade Custard

White Chocolate and Pistachio Creme Brulee served with Homemade Shortbread

Selection of Homemade Ice Cream

Choux Buns filled with Praline Crème Patisserie served with Coffee Sauce

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

All Mains Dishes are Served with a Selection of your Choice of New Potatoes, Chips or Fresh Vegetables of the Day

ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

Tomato, Spinach and Mascarpone Gnocchi - £3.95

Sweet Potato Wedges - £4.25

Roasted Root Vegetables - £3.95

Beetroot Salad - £3.25

Garlic and Mozzarella French Stick - £3.75

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic or Plain Butter - £3.25

Broken Potatoes - £3.95

Fresh Vegetables - £3.50

Honey Roast Parsnips - £3.50

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****