



## May 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

Soup of the Day

Poached Egg on Muffin with Crispy Ham,  
Spinach and Hollandaise Sauce

Creamy Mushrooms on Toasted Garlic  
Bread

Greek Style Chicken served with a Pitta  
Bread with Tzatziki Sauce and Mixed Salad  
Leaves

Smoked Haddock Kedgeree with Curried Butter  
Sauce

### MAINS

Tikka marinated Chicken Breast Served on  
a Salad of Mango Papaya, Red Onion and  
Coriander with Mint Raita

Slow Cooked Shoulder of Lamb on Garlic  
Mash Served with Rosemary Red Wine  
Sauce **(£2.95 Supplement)**

Baked Hake Served with Chorizo, Parmesan  
Rocket and Basil Pesto, Pickled Fennel

(V) Deep Fried Brie Served with Cranberry  
and Dressed Salad

Pork Loin Topped with Black Budding and  
Apple Sauce and a Port Jus

### DESSERTS

White Chocolate and Raspberry Creme  
Brule served with Homemade Shortbread

Tiramisu Served with Coffee Syrup

Selection of Homemade Ice Cream

Apricot Jam Sponge served with  
Homemade Custard

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\*\*\***