



June 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

(V) Beef Tomato and New Potato Salad served with Feta Cheese and A Basil Pesto Drizzle

Cod Goujons on Crushed Peas served with Tartare Sauce and Salad Leaves

Duck and Apple Terrine served with Red Onion Marmalade and Brown Toast, Dressed Salad

BBQ Pulled Pork Wrapped in Tortilla with Cheese and Jalapenos

MAINS

Roast Corn Fed Chicken Breast on Creamy Mash with a Basil Pesto White Wine Sauce

Slow Cooked Shoulder of Lamb on Sauté New Potatoes and Rosemary served with Port Wine Sauce **(£2.95 Supplement)**

Baked Hake on A Medley of Green Vegetables served with Chervil Beurre Blanc

(V) Goats Cheese and Caramelised Onion Tart Tatin served with Basil Pesto and Dressed Salad

Cajun Pork Loin Steak served with a Tomato Salsa and Coriander

DESSERTS

Raspberry Brownie with Home Made Custard

White Chocolate and Vanilla Eclairs

Selection of Homemade Ice Cream

Strawberry Panna Cotta with Strawberry Compote

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

New Potatoes - £3.25

Sweet Potato Wedges - £4.50

Spinach and Leek Gratin - £4.50

Sautéed Mushrooms with Garlic or Plain Butter - £3.25

House Salad - £3.50

Garlic and Mozzarella French Stick - £3.75

Home cut Chips - £3.25

Creamy Potato, Garlic and Herb Crumble - £3.50

Roasted Mediterranean Vegetables - £3.75

Fresh Vegetables - £3.75

Courgette Fritters - £4.25

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