



July 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) Watermelon with Chicory and Provolone Cheese with a Mint Dressing

Sticky Chicken Wings with Honey and Soy Glaze Served with Dressed Leaves

Gammon and Spring Vegetables Terrine served with an Apple and Raisin Chutney, Brown Toast

Smoked Mackerel, Potato, Fennel and Pickled Cucumber Salad

MAINS

Stuffed Chicken Breast with Cream Cheese and Sundried Tomatoes served with a Tomato and Basil Sauce

Lamb Tagine (Moroccan Style Mild Curry) served with Cous-Cous and Coriander

Tapenade Crusted Fillet of Hake with Herb Marinated New Potatoes served with Ratatouille Dressing

(V) Roast Pepper Filled with Provençale Vegetables and Mozzarella Cheese served with a Dressed Salad and a Pesto Dressing

Confit Duck leg on Stir Fry Noodles Tossed in Hoisin Sauce

DESSERTS

Cherry Sponge served with Home Made Custard

Milk Chocolate Roulade Filled with Strawberry Jam and Chantilly Cream

Selection of Homemade Ice Cream

Orange Tiramisu served with Mandarin Segments

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*****