



## September Lunch Menu 2018

Available Wednesday – 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) Goats Cheese and Sundried Tomato  
Bruschetta with Basil Pesto and Rocket

Warm Salad of Cockles, Smoked Bacon and  
Mangetout cooked in Garlic Butter

Oriental Confit Duck Wrap with Hoisin  
Sauce and Dressed Salad

Chicken Caesar Salad with Parmesan  
Shavings and Croutons

### MAINS

Cornfed Chicken Breast on Creamy Mash  
Potato with a Wild Mushroom Sauce

Slow Cooked Lamb Shoulder on Minted  
New Potatoes with a Rosemary Lamb Jus  
(£2.95 Supplement)

Baked Cod Fillet with a Salad of Pickled  
Fennel, Chorizo, Parmesan Shavings and  
Rocket

Brecon Beacons Venison Sausages on  
Wholegrain Mash Potato and Onion Gravy

(V) Baked Camembert with Maple Syrup  
Pecans served with a Fig and Onion Jam,  
Salad Leaves and Crusty Bread

### DESSERTS

Lemon Sponge served with Homemade  
Custard

Dark Chocolate Panna Cotta served with  
Strawberry Compote

Selection of Homemade Ice Cream

Mango Mousse served with Homemade  
Shortbread

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\*\*\***

