



October 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) Onion and Spinach Bhaji served with Minted Yoghurt and salad Leaves

Puff Pastry Parcel filled with Chicken and Leeks in a Cheese Sauce

Stuffed Tomato with Curried Beef served with Sour Cream and Dressed Rocket Leaves

Smoked Mackerel Pate with Brown Toast, Pickled Cucumber and salad Leaves

MAINS

Stuffed Chicken Breast with Chorizo and Fetta Cheese with a Roasted Tomato Sauce

Braised Beef Steak on a Creamy Mash with Tarragon and port wine Sauce

Fish of the Day served on a bed of Ribbon Vegetables cooked in a Garlic Butter, Rosemary, Roast Cherry Tomatoes and Lemon

Pork Loin Steak served on a bed of Petit Pois a'la francaise (Creamy Peas, Baby Gem, Baby Onions and smoked Bacon)

(V) Mushroom Stroganoff with Fresh Tagliatelle Pasta

DESSERTS

Apple Sponge served with Homemade Custard

Forest Fruit Tiramisu with Forest Fruit Compote

Selection of Homemade Ice Cream

Nutella and Oreo Cheesecake

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*****