



November 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

MAINS

STARTERS

Soup of the Day

Gammon and Apple Terrine served with a Red Onion Marmalade, Salad Leaves and Brown Toast

Chicken Pakora served with Garlic and Coriander Sauce

(V) Beef Tomato and New Potato Salad served with Fetta Cheese and Basil Pesto

Creamy Smoked Salmon and Dill Linguine served with Garlic Bread

Chicken Cog Au Vin on Creamy Mash Potato

Beef and Guinness Stew with Smoked Bacon, Baby Onions, Mushrooms and New potatoes

Fish of the Day on a Medley of Green Vegetables with a White Wine Sauce

Pork Loin Steak Topped with Chorizo, Rarebit and Port Sauce

(V) Wild Mushrooms and Truffle Oil Risotto served with Basil Pesto Parmesan Shavings

DESSERTS

Lemon Curd Sponge served with Homemade Custard

Rice Pudding served with Toffee Sauce and Banana

Selection of Homemade Ice Cream

Dark Chocolate Panna Cotta served with Forest Fruit 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*****

