



January Lunch Menu 2019

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

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

A warm salad of cockles, mangetout and smoked bacon in garlic butter.

Creamy pancetta risotto served with basil pesto and parmesan shavings.

(v) Mediterranean vegetables bruschetta on a focaccia bread served with a balsamic glaze.

MAINS

Braised beef on a bed of creamy mash potato served with a bourguignon sauce.

Baked hake on lemon marinated new potatoes, sun dried tomatoes and herb oil.

Chorizo and feta cheese stuffed chicken breast served with a tomato sauce.

Venison sausages on smoked mash potato served with onion gravy.

(v)mushroom stroganoff served with tagliatelle pasta.

DESSERTS

Sticky toffee pudding served with toffee sauce and vanilla ice cream.

Strawberry crème Brulee served with homemade shortbread.

Selection of Homemade Ice Cream.

Chocolate brownie served with homemade custard.

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

Cauliflower Cheese - £3.95

Roasted Root Vegetables £4.50

Garlic and Mozzarella French Stick - £3.75

Fresh Vegetables - £3.95

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic/ Plain Butter - £3.25

Honey Glazed Parsnips - £3.75

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