



## **February 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

Sticky Barbeque Ribs with a Dressed Salad

Salmon and Dill Linguine in a White Wine Sauce served with a Garlic Bread

Welsh Rarebit and Chorizo on Focaccia Bread with a Dressed Salad

(v)Stuffed Flat Mushroom with Roast Cherry Tomatoes, Spring Onion and Stilton Cheese served with a Dressed Salad

### **MAINS**

Roast Chicken Breast stuffed with Brie, Roast Red Pepper and Spinach with a Rich Roasted Tomato Sauce

Fish Of The Day on a Medley of Vegetables and White Wine Sauce.

(V)Goats Cheese, Caramelised Onion and Sun-Dried Tomato Tartlet Salad and Tomato Coulis.

Pork Steak topped with Black Pudding and Apple Sauce with a Red Wine Jus

Homemade Lamb Stew with Peas and New potatoes

### **DESSERTS**

Lemon Curd Sponge served with Homemade Custard

Milk Chocolate Roulade filled with Strawberry Jam and Chantilly Cream

Selection of Homemade Ice Cream

Classic Crème Caramel

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\*\*\***