



## March 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

Mild Homemade Chicken Curry with Fluffy Turmeric & Spiced Cumin Basmati Rice Garnished with Coriander

Pulled Pork, Jalapenos & Cheese Wraps, served with BBQ Sauce and a Dressed Salad

Tempura Hake with Dressed Salad served on a Bed of Crushed Peas & Tartare Sauce

(V) Mozzarella Caprese Salad served with Basil Oil & Balsamic Vinegar

### MAINS

Roast Chicken Breast stuffed with Pesto, Cream Cheese and Sun-Dried Tomatoes served with a Creamy Tomato Sauce

Braised Beef Steak on Horseradish Mash Potato with a Tarragon Port Jus

Meat Loaf with a Mash Potato and Creamy Onion Sauce

Homemade Fish Pie topped with Mash Potato and Cheese

(V) Roasted Mediterranean Vegetable Strudel served with a Red Pepper Coulis and Dressed Salad

### DESSERTS

Walnut and Coffee Sponge served with Homemade Custard

Milk Chocolate Panna Cotta served with Coconut Sauce

Selection of Homemade Ice Cream

Lemon Posset served with Homemade Shortbread Biscuit

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\*\*\***