



## September Lunch Menu 2019

Available Wednesday – Saturday 12-2pm

1 Course - £12.50    2 Courses - £15.50    3 Courses £17.50

\*\*All dishes are subject to availability\*\*

WIFI CODE

J28GUEST

### STARTERS

Soup of the Day

Hake Bound in Mayonnaise Served with Celeriac Remoulade and Dressed Salad

Gammon and Apple Terrine Served with Dressed Salad Brown Toast and Red Onion Marmalade

Smoked Chicken Risotto Served with Basil Oil and Parmesan Shavings

(V) Goats Cheese Crumpet Served with Caramelised Onion, Salad and Honey Dressing

### MAINS

Roast Chicken Breast Stuffed with Bacon and Mushrooms Served with a White Wine Sauce

Lambs Liver Served with Mash Potato and Onion Gravy

Pork Loin Steak Glazed with Garlic Cream Cheese and Apple Sauce with a Port Jus

Fish of the Day with a Salad of Pickled Fennel, Chorizo, Parmesan Shavings, Rocket and Basil Oil

(V) Grilled Halloumi Salad with Artichokes, Cucumber, Red Peppers and Quinoa

### DESSERTS

Vanilla Cheesecake with Strawberry Compote

Chocolate Brownie Served with Vanilla Ice Cream

Tiramisu Served with Coffee Sauce

Selection of Homemade Ice Cream

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

Spinach and Leek Gratin - £3.95

Roasted Mediterranean Vegetables £4.25

Garlic and Mozzarella French Stick - £3.75

Fresh Vegetables - £3.95

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic/ Plain Butter - £3.50

Courgette Fritters - £3.75

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