



SET LUNCH MENU

STARTERS

Soup of the day, warm bread

Ham Hock and Asparagus Terrine, house chutney, toasted brioche Baked Ricotta Stuffed Mushrooms, heirloom tomato salad, rocket and balsamic Butternut Squash Tortellini, sage and onion pesto, toasted pine nuts, parmesan crisps

MAINS

Pan Fried Chicken Breast, peppercorn sauce, smoked bacon mash, buttered greens
Wild Mushroom & Butternut Squash Lasagne, garlic bread, house salad
Venison Schnitzel, spaghetti napoli sauce, shaved parmesan & rocket
Pan Fried Cocktail Prawns, chorizo, roasted red pepper risotto, red pepper puree

DESSERTS

Sticky Toffee Pudding, honey ice cream, honey comb Lemon Tart, raspberry meringue, raspberry crumb Strawberry Daiquiri, semi freddo

Main Course only £14, 2 Courses £18, 3 Courses £21

LIGHT BITES

Crab salad, tomato, dill crème fraiche. Brown meat bon bon, chicory, compressed watermelon, charred cucumber, dill oil £16

Chicken salad, mixed leaf, red onion cucumber heirloom tomato, Caesar dressing £15

Quinoa, beetroot, spinach, cauliflower, broccoli and toasted walnuts. £15

Lightly Battered Haddock On Sourdough, mushy peas, mini portion of chips & tartare sauce £12

Croque Madame, braised ham hock, gruyere, Dijon mustard, baked in cheese, fried egg, served on toasted bloomer bread £13

Atlantic prawns & Smoked Trout, Marie rose sauce picked cucumber on white or brown bloomer bread, dressed salad & crisp £12

BBQ or Jus Braised Beef, fried onions, English mustard toasted white or brown bloomer bread, dressed salad £12 Black bomber cheese, tomato chutney, dressed leaf salted crisp £9

SIDES £5

Buttered market vegetables

Onion rings

Fries topped with caramelised onion & cheese

Dressed salad heirloom tomato salad

Twice cooked chips

DESSERTS £6

Sticky Toffee Pudding, honey ice cream, honey comb **Lemon Tart**, raspberry meringue, raspberry sorbet **Strawberry Daiquiri**, **s**emi freddo