



LUNCH MENU

SERVED MONDAY - SATURDAY 12-4

2 COURSES 18.00 | 3 COURSES 25.00

STARTERS

- BAKED GARLIC MUSHROOMS WITH A HERB CRUMB AND CRUSTY BREAD
7.95
- CHICKEN LIVER PATE WITH RED ONION MARMALADE, CROUTES AND SALAD
7.50
- TEMPURA KING PRAWNS WITH STIR FRY VEG IN SPICY PLUM SAUCE
9.50 - SURCHARGE + 1.50
- BAKED FRENCH BRIE WITH GARLIC AND ROSEMARY, TRUFFLE HONEY AND
CRUSTY BREAD
8.50
- PAN ROAST WOOD PIGEON WITH PICKLED BLACKBERRY, WILD MUSHROOMS AND
MADEIRA SAUCE
9.50 - SURCHARGE + 1.50

MAINS

- HOMEMADE SAUSAGE CIABATTA, WITH RED ONION MARMALADE, BLUE CHEESE
AND FRIES
11.95
- SIRLOIN STEAK CIABATTA WITH SAUTEED MUSHROOMS & ONIONS AND FRIES
12.50
- BATTERED HADDOCK CIABATTA WITH TARTARE SAUCE AND FRIES
11.50
- BEEF AND GUINNESS SUET PUDDING WITH BRAISED RED CABBAGE, MASH AND
GRAVY
12.50
- BBQ SHIN OF BEEF ON CRUSTY BREAD WITH RACLETTE CHEESE AND FRIES
12.50
- KING PRAWNS SERVED WITH GNOCCHI IN GARLIC CREAM, PEAS, SPINACH AND
PARMESAN
13.50

DESSERTS

- JAM ROLY POLY, STEAMED SUET ROLL WITH HOMEMADE RASPBERRY JAM AND PROPER
CUSTARD
6.95
- STICKY TOFFEE PUDDING WITH TOFFEE SAUCE AND PROPER CUSTARD
6.95
- WHITE CHOCOLATE CRÈME BRÛLÉE SERVED WITH A HOMEMADE MACADAMIA NUT COOKIE
6.95
- APPLE CRUMBLE TART SERVED WITH PROPER CUSTARD AND CINNAMON ICE CREAM
7.50