

LOGO

LUNCHTIME MENU

2 courses £10.00 3 courses £12.50

Or simply select individually

TO BEGIN

Crusty bread and marinated olives, served with olive oil and balsamic vinegar	£3.95
Homemade Soup of the Day with Home Baked Crusty Bread and Butter	£4.00
Chicken, ham hock and black pudding pressing with pickled vegetables	£5.00
Seasonal Melon with soft Fruits (v)	£4.50
MORE ON FULL RESOURCE	

MAIN COURSES

Oven Roasted Lamb Shank, rosemary mash and minted gravy	£9.95
Pan Fried Breast of Chicken, Black Forest Ham, Mustard Mash, Red Wine Sauce	£9.95
Poached Fillet of Salmon, asparagus and White Wine & Dill Sauce	£9.95
Wild mushroom Risotto, asparagus spears and balsamic treacle (v)	£8.95
MORE ON FULL RESOURCE	

SIDES £ on full resource DESSERT £ on full resource

Buttered new potatoes	Passion fruit Crème Brulée and shortbread biscuits
Creamed potatoes	Chocolate and raspberry torte with vanilla ice cream
Marinated olives with garlic	Marshmallow and white chocolate cheesecake
Crusty bread and butter	Vanilla Panna cotta with winter berry compote
Lightly buttered spinach	Sticky toffee pudding, caramel sauce and earl grey ice cream
Homemade beer battered onion rings	Cheese plate, biscuits and chutney

SANDWICHES

Served with chunky chips and salad

Free range Cajun chicken with lemon mayonnaise	£5.95
Steak Sandwich, Mixed Leaves, Fried Onions and mushrooms and house ketchup	£6.50
Tuna and Prawn, Cucumber and Marie Rose Sauce	£5.50

This menu available for Lunch Tuesday to Friday 12 noon - 2.30pm

**Our full a la carte menu is also available at lunchtimes,
please ask your server for the menu**

Traditional Sunday Lunch

Every Sunday 12.30pm - 3.30pm

PRICES ON FULL RESOURCE



Book now to avoid disappointment

CONTACT DETAILS