

LUNCH MENU

To Begin

Roasted parsnip soup with crème fraîche and croutons

Prawn Marie Rose salad with cucumber and tomatoes

Ham hock terrine with sweet chilli jam, toast and mixed leaves

Warm goat's cheese and beetroot salad with croutons and olive tapenade

To Follow

Braised lamb shank with champ mashed potatoes and mint jus

Pan roasted chicken with Chantenay carrots, roasted broccoli
and grain mustard sauce

Seared mackerel fillet served on roasted new potatoes
with a lemon and dill sauce

Butternut squash with gnocchi, roasted red onion,
Sun dried tomatoes and parmesan

To Finish

Lemon posset topped with oat crumb and berry compote

Raspberry Eton mess

Chocolate and pistachio tart with pistachio cream

Selection of British cheese with relish and biscuits

2 Courses £15.50

3 Courses £17.95

3 Course, 125ml Glass of Wine and Coffee/Tea £25.00

Filter coffee or Tea £3.50