



Lunch A' la carte Menu

Starters

Ciabatta bread, marinated olives, olive oil and balsamic syrup £4.00

With cured meats £7.50

Soup of the day £5.70

Fetta, black olive and cherry tomato salad, with oregano and lemon dressing £7.00

Sharing fish platter (for 2), smoked trout, prawns marie rose, whitebait, cured salmon and roll mops, served with crusty bread £15.00

Pressed chicken and ham hock terrine, plum and apple chutney and toast £7.00

Nut crusted brie, mixed berry coulis and dressed salad £6.50

Salt and pepper squid, rocket and lemon mayonnaise £7.00

Shredded duck leg salad with soy and hoi sin sauce £7.00/£13.00

Mains

Grilled red snapper, a smoked haddock fishcake and lemon chive butter £16.50

Duo of lamb, herb and mustard crusted rack and shredded shank, dauphinoise potatoes and a rich red wine and mint jus £20.00

Chicken supreme stuffed with gruyère and wrapped in bacon, with a spring onion risotto £15.50

Beef fillet medallions, red wine and wild mushroom jus and dauphinoise potatoes £19.00

28 day aged 8oz Sirloin steak; hand cut chips, grilled mushroom and tomato and a choice of pepper or mushroom sauce or a garlic and herb butter £19.00

Our steaks are cut to order if you wish for a larger cut please ask

Portobello mushroom topped with spinach and Haloumi, on grilled polenta £14.00

Belly of pork, red cabbage, apple and cider sauce, mash potato £15.50

Steak and kidney pudding, sage and suet crust, mash potato and gravy £16.00

Spring onion, butternut and gruyère risotto with a mixed leaf salad £14.00

Side orders

All £3.00

Hand cut chips with aioli

Green vegetable of the day

Rocket and parmesan salad

Steamed ginger carrots

Garlic bread

Please note for all groups of 6 or more, A discretionary 10% service charge will be added to the bill