



LUNCH MENU

SERVED 12PM TILL 2PM MONDAY TO SATURDAY

2 Courses £16.95, 3 courses £19.95

NIBBLES

Ciabatta basket & butter	£3.95
Marinated olives	£3.95
Balsamic oil	£1.00

STARTERS

Spiced carrot soup, Baked ciabatta (v,nf ve & df on request, gf soup not ciabatta)
Garlic, saffron baked heritage carrots & sauteed mushrooms, finished with chimichurri & garnish (gf,v,ve,df,nf)
Marinated chicken, Rocket garnish, Sweet tamarind dressing (df,nf,gf)
Beetroot cured smoked salmon, Pickled vegetables (gf,df,nf)
Warm goats cheese, apple beetroot walnut salad (gf)

MAINS

Pesto roasted free range chicken breast, Creamy mushroom sauce (gf,nf)
Crunchy white fish, Creamy arborio risotto, finished with garlic crisps & lime & herb oil (gf,nf)
Slow cooked pork loin cooked in cinnamon & bayleaf, sauteed mushroom & new potatoes, heritage carrots, red wine jus (gf,df,nf)
Seafood linguini, courgette & cherry tomatoes in a creamy lemon sauce (nf)
Okra, filled Ravioli, cherry tomatoes, lemon herb sauce finished with garlic crisps (v,nf)

SIDES

Fries £3.95
Parmesan & truffle fries £4.95
Truffle mash (v) £4.95
House salad £3.95
House vegetables £4.00
Grilled vegetables £4.95
Buttered new potatoes £4.50
Sauteed mushrooms £4.95

DESSERTS

Cheesecake of the day. Vanilla icecream (v,nf)
Chocolate orange slice, Chocolate brownie base, Chocolate filling finished with Orange sauce (gf,v,ve,df,nf)
Lemon & white chocolate roulade, Vanilla icecream, Fruit compote (v,nf)
Cheese selection served with biscuits, Chutney & fruits (**£5 supplement**) (v,nf)
Icecream & Sorbet with wafer (3 scoops)

Icecream – coconut, Strawberry clotted cream, Salted caramel, vanilla, Chocolate fudge brownie (v,gf)
Sorbet – Passion fruit, Lemon, Blood orange (v,ve,gf,df,nf)

Please inform your server of any dietary requirements

VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free