



LUNCH/EARLY EVENING MENU

2 Courses £17.95, 3 courses £21.95

Available Monday to Friday 12-2pm, 5-6.30pm – Saturday 12-2pm

FOR THE TABLE

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

STARTERS

Farmhouse parfait, chicken, liver, pork, chimichurri, warm olive ciabatta & chutney (nf)
Truffle mushroom arancini, tomato concasse (gf,v,nf)
Parsnip soup, baked ciabatta (v,nf,ve & df on request, gf soup not ciabatta)
Handpicked crab meat, pickled vegetables, avocado puree (gf,df,nf,)
Baked cheddar cheese souffle, rocket garnish, balsamic oil dressing (nf,v)
Warm sweet potato, apple, walnut salad, finished with tamarind dressing (gf,df,v,ve)

MAINS

Chicken risotto, arborio rice cooked in stock & seasoning finished with parmesan (gf,nf)
Pasta Verde (spinach pasta dough) selection of seafood, tomato sauce, courgette, cherry tomato, finished with parmesan & herb oil (df,nf)
Warm king prawn salad, sauteed in garlic butter, finished on a bed of salad & herb oil (gf,df,nf)
Free range roasted chicken breast, grilled vegetables, three peppercorn sauce (gf,nf)
Pan seared seabream, parsley & garlic new potatoes, parsnip puree (df,nf,gf)
Sweet potato, saffron garlic tomato puree, heritage carrots, tenderstem broccoli (gf,df,nf,v,ve)
Seasonal vegetable arborio risotto, pesto, green garnish & crunchy garlic crisps (v,ve,gf,df,nf)

SIDES

Fries £3.95
Parmesan & truffle fries £4.95
Sweet potato mash £4.95
House salad £3.95
House vegetables £4.50
Grilled vegetables £4.95
Buttered new potatoes £4.50
Sauteed mushrooms £4.95
Seared Asparagus £5.95

DESSERTS

Warm chocolate fondant, chocolate sauce, vanilla icecream (v,nf)
Cheesecake of the day, vanilla icecream (v,nf)
Crème Brulee, berry compote (v,nf,gf)
Blackforest slice, cocoa biscuit base, dark chocolate coconut filling, fruit compote (gf,df,v,ve)
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