



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, champagne infused apple chutney, warm ciabatta (nf,df,gf exc ciabatta)
Green herb marinated chicken, rocket, finished with tamarind dressing (gf,df,nf)
Parsnip soup, baked ciabatta (v,nf,ve & df on request, gf soup exc ciabatta)
Smoked mackerel rilette, warm ciabatta, herb oil (nf,gf exc ciabatta)
Warm goat cheese, apple, walnut salad, balsamic oil dressing (gf)
Aromatic spiced baked mushroom, tomato concasse (ve,v,gf,df,nf)

MAINS

Pan seared seabream, parsnip puree, pesto sauteed new potatoes (gf,nf,df)
Slow cooked pork loin, buttered new potatoes, roasted vegetables, jus (gf,nf)
Free range roasted chicken breast, grilled vegetables, three peppercorn sauce (gf,nf)
Chicken chorizo mushroom tagliatelle, creamy parmesan sauce (nf)
King prawn, courgette pasta verde, creamy lemon saffron sauce (nf)
Chicken & mushroom risotto, finished with truffle oil, garlic crisps (nf)
Sweet potato sauteed in saffron, garlic, tomato concasse, seasonal vegetables (v,ve,gf,df,nf)
Green lentils aromatic spiced, parsnip puree, grilled garlic vegetables (v,ve,df,nf,gf)

SIDES

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

DESSERTS

Cheesecake of the day, vanilla icecream (v,nf)
Crème Brulee, berry compote (v,nf,gf)
Chocolate & raspberry tort, fruit compote, raspberry puree (gf,df,nf,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, Raspberry (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