

LUNCH MENU 2 COURSES £12.95

Including a glass of Prosecco or house wine

3rd COURSE £3.00

Soup of the Day

Please ask for todays soup

Prawn & Crayfish Cocktail

Wrapped with Cucumber, Lettuce & Marie Rose Sauce (G,M,E,C,Sul)

Breaded Brie

Toasted bread and red onion chutney (G,M,E)

Thai Style Salmon Fish Cake

Asian slaw and Thai style dressing (G,M,E,F,C,Sul)

Indian Platter

chicken tikka, lamb somasa and onion Bhaji (M,G,Mu,E)

Turkish Platter

halloumi, cacik, hummus, olives, sucuk and pitta (G,M,Se)

Cider Braised Pork Belly

Bacon lardons and savoy, caramelised apple and mash (So,G,M,Sul)

Liver & Bacon

Mash and Gravy (So,G)

10oz Ribeye Steak

roasted tomato and mushroom, fat chips and peppercorn sauce (£5.00supplement)(So,G,M)

Fish & Chips

Lemon and tartare sauce (G,Mu,E,F)

Goats Cheese and Vegetable Wellington

With Tomato sauce (G,M,Sul,Ce)

Haddock, Salmon and Cod Fish Cake

Pea Pure, Fried Egg and French Fries (G,F,M,E,Mu)

Baby Roasted Potatoes, French Fries, Fat Chips

Cauliflower cheese(G,M,Mu), Spinach, Mixed Vegetables

£3.00 per item

Apple, Pear and Blackberry Crumble

Served with Custard and Vanilla ice cream (G,M)

Chocolate Torte

Served with chantilly cream, chocolate crumb and raspberries (G,M,So,E)

Jam and Coconut Sponge

Served with coconut ice cream, tuile biscuit and strawberry couli (G,M,E)

White Chocolate Profiteroles

Filled with white chocolate cream and hot chocolate sauce (G,M,E,So)

Cheesecake of The Day

Please ask for todays flavour (G,M)

Ice Cream and Sorbet Selection

(So,Tn,M)

Cheeseboard Selection (£2.00 Supplement)

Cheddar, Brie and Stilton served with cheese biscuits, chutney, grapes and celery (G,M,Mu,E,Ce,Se)

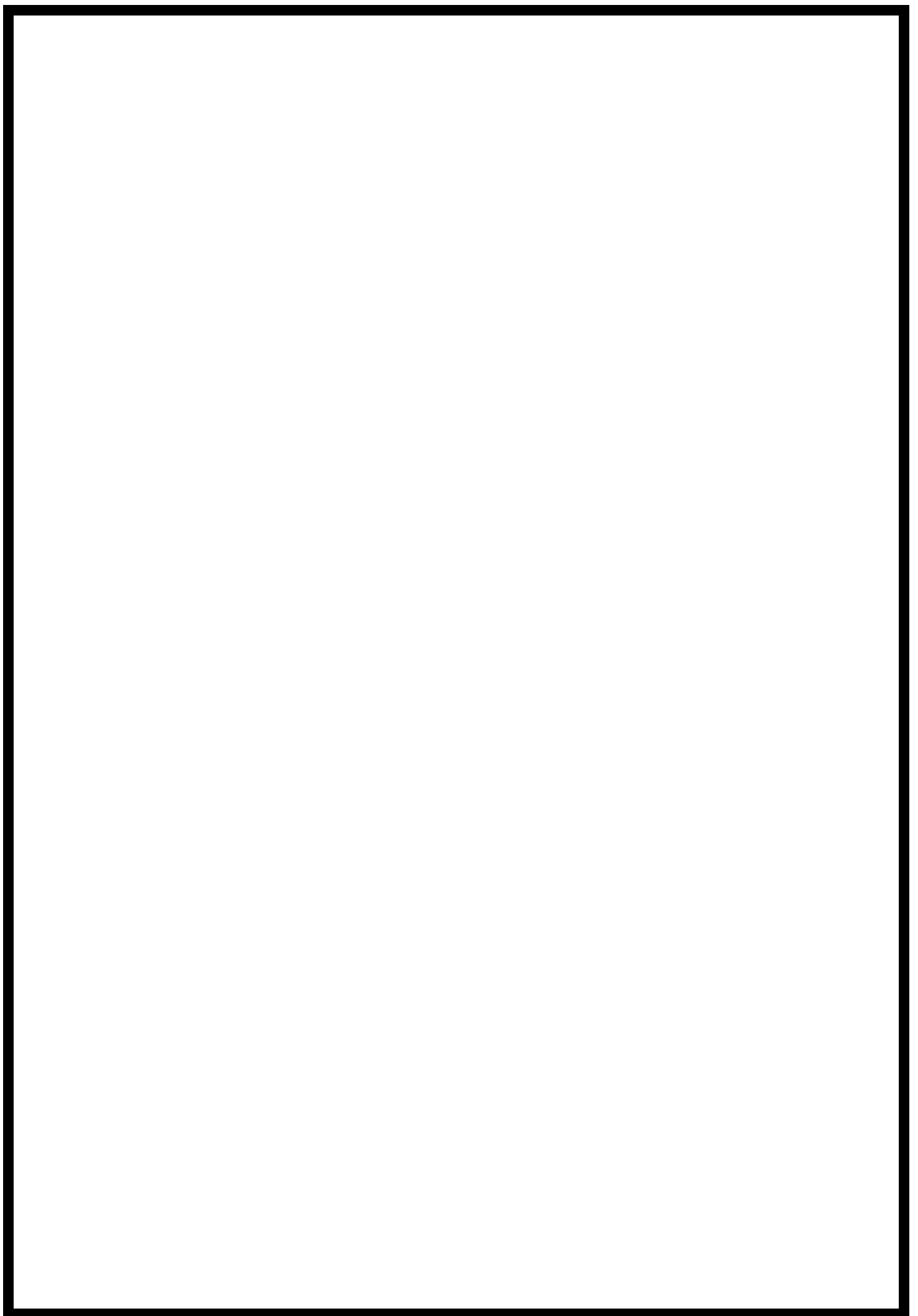
Allergy Key

Milk(M), Eggs(E), Gluten(G), Fish(F),Crustaceans(C), Lupin(L), Sulphites(Sul), Tree-nuts(Tn), Peanuts(Pn), Soya(So), Sesame(Se), Celery(Ce), Molluscs(Mo), Mustard(Mu)

10 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THIS MENU MAY BE SUBJECT TO CHANGE

STEAK WEIGHTS APPROXIMATE BEFORE COOKING



Mid Week Menu

2 Course's £16.95

3rd Course £4.00

Peach Prosecco Bellini £3.95 Per Glass

STARTERS

Soup of the Day

Prawn & Crayfish Cocktail Wrapped with Cucumber, Lettuce & Marie Rose Sauce

Tempura king Prawns with Sweet Chilli & Coconut

Beetroot Cured Salmon with Pickled Golden Beetroot & Cucumber Beetroot Pure & Crème Fraiche

Breaded Brie With Red Onion Chutney & Toasted Ciabatta

Lamb Kofta With Cucumber Yoghurt, Coriander & Pomegranate Seeds

Turkish Platter, Halloumi, Cacik, Hummus, Olives, Sucuk & Pitta

Chinese Platter, Mini Duck Spring Roll, BBQ Ribs, Chicken Satay & Seaweed

Thai Salmon Fish Cake With Asian Slaw & Sweet Chilli Sauce

MAIN COURSES

Pork Belly With Black Pudding Mash, Apple Sauce, Red Wine Gravy.

Chicken Escalope Milanese With Vegetables Ratatouille.

Liver & Bacon with Mash & Gravy.

Herb Crusted Lamb Rump With Pea Puree & Peas and Bacon, Fondont Potato, Roasted Shallot.

Fish & Chips with Tartare Sauce.

Creamy Chicken Curry with Onions, Peppers & Rice.

8oz Fillet Beef Wellington with Mash & Red Wine Gravy. (£7.50 Supplement)

Seabass With Chilli Spring onion Noodles, Sweet & Sour Sauce

Shellfish Linguine with Clams, King Prawns & Mussels in a Tomato Sauce

10oz Ribeye Steak with Roasted Tomato & Mushroom, Fat Chips & Peppercorn Sauce. (£5.00 Supplement)

Vegetable Hash with Feta Cheese & Fried Egg

Risotto Of The Day

Sides

Baby Roasted Potatoes, French Fries, Fat Chips

Cauliflower Cheese, Spinach, Mixed Vegetables

£3.00 Per Item.

DESSERTS

Ice Cream & Sorbet Selection

Cheesecake Of The Day

Salted Caramel Tart

Blackberries, Pear & Apple & Crumble with Custard

Apple & Sultana Strudel with Ice Cream

Chocolate Brownie, Salted Caramel Sauce with Nutella Ice Cream

Mini Cheese Board Selection (£2.00 Supplement)

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