

Lunch Menu

2 Courses £24.50 3 Courses £29.50

Homemade Vegetable Soup, Herb Croutons

(V) Heritage Tomato, Peakland White, Dressed Rocket, Toasted Pinenuts, Pesto Dressing

Crayfish Cocktail, Marie Rose Sauce, Buttered Wholemeal Bread, Smoked Paprika Smoked Duck, Pickled Red Cabbage, Caramelised Red Onion Puree, Balsamic Glaze

Pot Braised Lamb in a Red Wine Sauce, Mashed Potato & Celeriac Puree

Pan Fried Guinea Fowl, Chive Mashed Potato, Red Onion Puree, Redcurrant Jus

Pan Fried Seabass, Crushed New Potatoes, Prawn & Caper Butter

(V) Brie, Caramelised Red Onion & Fig Tartlet, Dressed Rocket & Balsamic Dressing

All our main courses are served with Potatoes & Panache of Buttered Vegetables

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Ice-Cream

Apple & Mixed Berry Crumble, Crème Anglaise

Raspberry Panna Cotta, Mixed Berry Compote, Crushed Meringue

Selection of Local Cheese & Biscuits, Homemade Chutney & Celery
(£3 supplement)

Our kitchen contains nuts & seeds, please advise us if you have any food allergies