

Lunch Menu

2 Courses £22.50 3 Courses £27.50

Homemade Soup of the Day, Herb Croutons

Chicken Liver Parfait, Red Onion Chutney, Toasted Brioche. Pickled Gherkins, Balsamic Glaze

(V) Poached Pear, Blue Cheese Candied Walnuts, Balsamic Glaze

Smoked Mackerel, Potato Horseradish & Caper Salad, Pesto Dressing, Dressed Watercress

Thai Salmon Fishcakes, Asian Slaw, Toasted Sesame Seeds, Fresh Lime, Pea Shoots

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Roasted Sirloin of Beef, Yorkshire Pudding & Red Wine Jus

Roast Loin of Pork, Sage & Onion Stuffing, Apple Puree, Mash & Pork Gravy

Poached Fillet of Seabass, Crushed New Potatoes, Asparagus, Prawn & Chive Butter

Pan Fried Chicken Breast, Pomme Anna Potatoes, Maple Glazed Beetroot,
Wild Mushroom & Peppercorn Sauce

(V) Gnocchi, Creamy Parmesan Sauce, Sun-Dried Tomatoes, Broccoli,
Toasted Pine Nuts, Dressed Rocket

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

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Traditional Bakewell Tart, Crème Anglaise, Fresh Berries

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Ice Cream, Chocolate Coated Honeycomb

Crème Brulee, Mixed Berry Compote, White Chocolate Crumb, Viennese Biscuit

Selection of Ice Creams & Sorbets

Lemon Posett, Fresh Berries, Chantilly Cream, Ginger Crumb

Selection of Local Cheese & Biscuits, Homemade Chutney & Celery

(£3 supplement)

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