

SET LUNCH MENU 2/3 COURSES

2 course £19.50

3 course £23.50

Monday to Thursday till 7 pm

STARTERS

Soup of the Day served with fresh baguette (V) (GFO)

Homemade Chicken Pate served with mixed leaf, onion chutney and toasted croutes. (GFO)

Goats Cheese & Chicory Salad served with candied walnuts and a balsamic glaze. (V) (GF)

Homemade Meatballs polpette sauce (DF) (GF)

Garlic & Rosemary Wild Mushrooms served with toasted baguette slices (VE) (DF) (GFO)

Bang Bang Chicken paired with refreshing side of asian slaw

Pan Fried Chorizo glazed with honey & red wine (GF) (DF)

MAINS

Homemade Beef Bourguignon served with mashed potato (GF) (DFO) +3 supplement charge

Seabass Fillet served on a bed of leeks, garlic & herb new potatoes & hollandaise sauce (GF) (DFO)

Chicken Supreme with fondant potato, wild mushroom and cream sauce (GF)

Lamb Shank mash potato, with gravy and mint sauce (GF) +3 supplement charge.

Battered Cod served with hand cut chips, mushy peas & tartare sauce

Ratatouille Lasagne served with mixed leaf salad (V)

Pea & Asparagus Risotto topped with vegan parmesan (VE) (GF) (DF)

DESSERTS

Crème Brûlé (GF)

Lemon & Lime Cheesecake

Warm Chocolate Brownie

Ice Cream or Sorbet Selection (GF) (DFO)

OPTIONAL EXTRAS FOR THE TABLE

Seasonal Vegetables £5.50 / £7.50 (VE) (GF) (DF)

Sauteed Greens £5.50 (VE) (GF) (DF)

Hand Cut Chips/Fries £5.00