

# LUNCH MENU

Two Courses – 16.00

Three Courses – 20.00

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## STARTERS

Soup of the Day with home-made Bread and Salted Butter

Goats Cheese Fondue in Filo Pastry with Williams Pear and Fig Chutney

Chicken and Ham Hock Terrine with Celeriac Remoulade and Piccalilli Dressing

## MAINS

Spinach Pancakes with curried Cauliflower, Chickpeas and Coriander

Pork Tenderloin with Granny Smith Apple, creamed Savoy Cabbage and Parmentier Potatoes

Salmon Linguine with Baby Leaf Spinach, Cherry Tomatoes, Black Olives and Parmesan

Oven-roasted Chicken Supreme with Garden Pea Risotto and spiced Chorizo

7oz Rump Steak with Café de Paris Butter, Confit Tomatoes and Chips  
(supplement £5)

## DESSERTS

Traditional Parkin with Spiced Rum Toffee Sauce and Vanilla Bean Ice Cream

Tiramisu with Mascarpone Mousse flavoured with Coffee and Amaretto

Selection of Artisan Cheeses with Fruit Chutney and Biscuits

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## SIDE DISHES

Selection of home-made Bread	3.50	New Potatoes in Garlic and Herb Butter	3.50
Chunky Chips with Sea Salt	3.50	Selection of Seasonal Vegetables	3.50
Dauphinoise Potatoes	3.50	Salad with Tomato and Red Onion	3.50

### **FOOD ALLERGIES AND INTOLERANCES**

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.