

LUNCH MENU

Two Courses – 16.00

Three Courses – 20.00

STARTERS

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

Baked Goats Cheese in Filo Pastry with Red Onion and Sun-blushed Tomato Chutney

Pan-seared Salmon with Garden Pea Puree, Capers and Hazelnut Beurre Noisette

MAINS

Spinach Blinis with roasted Butternut Squash, Cherry Tomatoes and Yorkshire Blue Sauce

Smoked 'Kassler' Pork Loin with Sauerkraut, Mustard Seed Jus and Roast Onion Mash

King Prawn and Chorizo Linguine with Black Olives, Rocket and Basil Pesto

Pan-seared Chicken Supreme with Wild Mushroom Risotto, Parmesan and Broccoli

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

DESSERTS

Chocolate and Orange Bread & Butter Pudding with Vanilla Custard

Vanilla Panna Cotta with Raspberry Compote and Shortbread Biscuits

Selection of Artisan Cheeses with Fruit Chutney and Biscuits

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.