

LUNCH

♦ STARTERS

- Soup of the Day - *homemade bread* ♦ V 6.50
Goat's Cheese & Beetroot Variations - *pine nuts* ♦ V 7.50
Stilton - *wild mushrooms, ciabatta, walnuts* ♦ V 7.50
Chicken Liver Parfait - *marmalade, croutons* 7.95
Confit Duck - *pomegranate, pickled carrot* 7.95
Mackerel Paté - *horseradish, croutons* 7.50
Exotic Mushroom - *glazed, radish, mushroom tea* ♦ VV 6.95

♦ MAINS

- Chicken - *roast breast, spring vegetables, jus* 14.50
7oz Sirloin Steak - *hand cut chips, frisée salad* 18.50
Rump Steak Burger - *bacon, relish, brioche bun, hand cut chips* 14.00
Classic Chicken Caesar - *pearl barley* 14.00
Hake - *beer battered, hand cut chips, pea purée* 14.50
Red Pepper - *wild rice, coulis* ♦ VV 14.00
Aubergine - *set moussaka, sautéed potatoes* ♦ V 14.00
Risotto - *pea, mint, asparagus* ♦ V 14.00

♦ SIDES

- Hand Cut Chips 3.50
Buttered Mash 3.50
Dauphinoise Potatoes 3.50
Seasonal Vegetables 3.50

2 Courses - 18.95 | 3 Courses - 22.95

If you have any food allergies, please inform our serving staff