

August 2019



**LUNCHTIME MENU**

**12 till 2.30pm**

**Starters**

**Minestrone Soup (v)**

Oven Baked Garlic and Herb Croutons

**Heritage Tomato and Welsh goats Cheese (v)**

Organic Leaves, Tarragon Dressing

**Crispy Salt and Pepper Squid**

Chilli Jam, Organic Rocket

**Ham Hock Terrine**

Piccalilli, Bread Wafers

**To Follow**

**Crispy Buttermilk Chicken**

Skinny Fries, Coleslaw, Chive Sour Cream

**Grilled Gammon Steak**

New Potatoes, Steamed Greens, Fried Egg

**Beer Battered Fish N Chips**

Triple Cooked Chips, Tartar Sauce, Crushed Peas

**Sweet Potato, Courgette, and Aubergine Lasagne (v)**

Tomato Sauce, Dressed Leaves

**Puddings:**

**Sticky Toffee Pudding**

Butterscotch Sauce, Caramel Ice Cream

**Mixed Berry Eton Mess**

Chantilly Cream, Meringue, Coulis

**Homemade Lemon Tart**

Raspberry Coulis

**Selection of Ice-Cream**

Banoffee, Vanilla, Coffee

2 Courses - £16.00, 3 Courses - £19.00

*V – Suitable for Vegetarians*

*All our dishes are cooked fresh for you, so some may take a little longer than others.*

*Food Allergies and Intolerances:*

*Please speak to our staff about the ingredients in your meal, when making your order*