

September 2019



LUNCHTIME MENU

Served 12 till 2.30pm

Monday to Friday

Starters

Carrot and Coriander Soup (v)

Oven Baked Garlic and Herb Croutons

Fresh Fig and Goats Cheese Salad (v)

Organic Leaves, Balsamic Reduction

Salt and Pepper Squid

Asian Slaw, Chilli Dressing

Chicken Liver Parfait

Chutney, Toasted Brioche

To Follow

Slow Cooked Belly Pork

Colcannon, Mixed Greens, Cider Sauce

Crispy Buttermilk Chicken

Homemade Coleslaw, Sour Cream and Skinny Fries

Beer Battered Fish and Chips

Triple Cooked Chips, Tartar Sauce, Crushed Peas

Moroccan Spiced Vegetable Tagine (v)

Apricots, Dates, Aromatic Couscous

Puddings:

Sticky Toffee Pudding

Butterscotch Sauce, Honeycomb Ice Cream

Crème Brûlée

Berry Compote, Shortbread

Profiteroles

Dark Chocolate Sauce

Homemade Chocolate Tart

Raspberry Sorbet

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