



Lunch Menu – December 2018

Available Monday – Saturday 12.00pm – 2.30pm

Sandwiches

Mature Cheddar, Red Onion Relish, Tomato, Gem Lettuce (v) £5.95

Roast Chicken Caesar, Chicken Breast, Serrano Ham, Lettuce, Caesar Dressing £7.50
(Above served on White or Granary Bread)

Smoked Salmon Open Toasted Ciabatta, Creamed Cheese, Pickled Cucumber £6.95

Peppered Mackerel Open Toasted Ciabatta, Sauerkraut, Mustard, Watercress £6.50

Set Menu

1 Course £12.50 | 2 Courses £16.50 | 3 Courses £19.50

Starters

Roast Butternut Soup, Crème Fraiche & Sage Oil (gf*) (v)

Smoked Salmon, Fennel Remoulade, Lemon & Pickled Shallots & Dill (gf*)

Ham Hock Terrine, Peppered Pineapple, Wasabi Nuts (gf*)

Mains

Roast Hake, Green Beans, Crispy Potato, Toasted Hazelnut Butter Sauce (gf)

Chargrilled Pork Cutlet, Creamed Parsnips, Savoy Cabbage, Spiced Apple (gf)

Fresh Pasta, Mushrooms, Shaved Reggiano Parmesan, Truffle Cream (v*)

Sides

Fries, Thyme Roast Carrots, Honey Roast Parsnips, Sprouts & Bacon, Green Beans
£3.50 each

Desserts

Christmas Pudding with Brandy Sauce (gf*) (v)

Bitter Chocolate Mousse, Mulled Spices, Ginger Ice Cream (v) (gf*)

Mature Cheddar & Stilton, Grapes, Celery, Relish & Biscuits (gf*) (v)

(v) vegetarian | (v) vegetarian on request*

(gf) no gluten containing ingredients

(gf) gluten free on request*