

2 COURSE LUNCH £20.95 3 COURSE LUNCH £24.95

(SERVED 12-5PM)

PLEASE ASK TO SEE OUR CHILDREN'S MENU (UNDER 12'S 1 COURSE £7.95, 2 COURSES £10.95)

TO START

Courgette, watercress & basil soup (Vegan GD)
Smoked trout, pickled cucumber, avocado, cherry tomato, citrus vinaigrette (GD)
Feta, butternut squash, red onion, spinach & sunflower seed, honey dressing (VGD)
Pan fried chicken livers & smoked bacon, mustard sauce, toasted brioche
Indian spiced vegetable & chick pea cakes, mint 'yogurt', dressed leaf (Vegan D)
Sweet chilli king prawns, mango salsa, radish & rocket (GD)

MAIN COURSE served with roast potatoes, steamed vegetables & cauliflower cheese Roast sirloin of beef, Yorkshire pudding & pan gravy Roast leg of lamb, Yorkshire pudding & pan gravy Slow roasted pork belly, sage & onion stuffing, apple sauce, Yorkshire pudding & pan gravy Lentil & bean roast, Yorkshire pudding & gravy (V, G & Vegan without Yorkshire) Grilled salmon, sautéed peas & pancetta, herb sauce (G) Spring onion, leek, asparagus & parmesan risotto (VG) Pan fried hake, steamed pak choi, broad bean & roasted onion cream (G) Beetroot Wellington, tender stem broccoli, beetroot gravy (Vegan D)

DESSERT

White chocolate & MALTESERS* cheesecake, with vanilla ice cream (V)
Sticky date & pear pudding, salted caramel sauce, vanilla ice cream (Vegan D)
Vanilla panna cotta, lemon curd & meringue (G)
Rhubarb & apple crumble with custard (V, Vegan option available, please state when ordering)
Baked egg custard tart & raspberry sorbet (V)
Selection of cheeses with red onion jam & biscuits (G free biscuits available)

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets. Please always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request.

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