

## 2 COURSE LUNCH £22.95 3 COURSE LUNCH £26.95

(SERVED 12-5PM)

PLEASE ASK TO SEE OUR CHILDREN'S MENU

## TO START

Tomato & roasted red pepper soup, chive crème fraiche (VG, D without crème fraiche)
Smoked salmon & chive terrine, salmon caviar, lemon & crispy toasts
Heritage tomato salad, mozzarella, olives, basil oil, & balsamic glaze (VG)
Tandoori chicken, red onion & cucumber salad, coriander, mint & lime yogurt (G)
Roasted sweet potato, courgette, almond & raisin cous cous, orange vinaigrette (Vegan D)
Slow cooked ham, quail egg, cracking, picked shallots & peas (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 sea trout, peas, broad beans & asparagus, tomato broth & dill oil (G) Spring onion, leek, tender stem & mascarpone pie, thyme sauce (V) Pan fried hake fillet, prawn & mussel courgette spaghetti, herb cream sauce (G) Baked peppered butternut squash, wild mushroom, kale & pine nut, spinach veloute (Vegan GD)

## **DESSERT**

White chocolate & MALTESERS\* cheesecake, with vanilla ice cream (V)
Steamed syrup sponge & custard (V)
Rich dark chocolate pot, hazelnut tuile (Vegan D)
Rhubarb, orange & ginger mess, whipped cream, meringue (VG)
Lemon meringue pie, raspberries & blackberries (Vegan D)
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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