

LUNCH

FIXED PRICE

2 COURSES £28 3 COURSES £33

NIBBLES

Garlic & thyme marinated olives (Vegan GD) £5.75 Marinated olives, feta & sun blush tomatoes (VG) £6.50
Deep fried whitebait with lemon & tartare sauce (D) £6.95
Warm house baked bread, sea salt, balsamic vinegar & olive oil (Vegan D) £6.25
Honey whipped feta with warm flatbread (V) £6.75 Honey, sherry & garlic chorizo (GD) £8.95

START

Soup of the day, served with warm bread & Netherend farm butter (Vegan option available GD no bread)
Panko breaded brie, caramelised onion chutney, frisée & apple salad (V)
Watermelon, cucumber & feta salad, red onion, mint oil, toasted pumpkin seeds (Vegan GD – feta alternative)
Smoked mackerel, celeriac, horseradish, caper, lemon & dill remoulade (G)
Ham hock & pea terrine, apple gel, crackling, ciabatta crisp, pea shoots (D)

MAIN

8oz sirloin steak, peppercorn & shallot sauce, dressed leaves & either skin on chips or French fries (G) (£5.00 supplement)
Baked chicken breast, fondant potato, roasted summer vegetables, tomato fondue, thyme jus (G)
Harissa & maple roasted cauliflower steak, chickpea & apricot tagine, herb pistou (Vegan D)
Pan fried salmon fillet, crushed potatoes, pickled cucumber, watercress, lemon, dill & crème fraîche velouté
Slow roast belly pork, sage & onion baked apple, hispi cabbage, creamy mash, cider jus, crackling

DESSERT

White chocolate & MALTESERS* cheesecake & vanilla ice cream (V)
Brioche bread & butter pudding toffee sauce, custard (V)
Maple & pecan chocolate brownie, chocolate sauce, vanilla ice cream (Vegan D)
Eton mess, whipped cream, meringue, strawberries (VG)
Vanilla crème brûlée, shortbread biscuit (V G no biscuit)



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

Some of our dishes may contain alcohol, please inform your server if intolerant.

We handle nuts in our kitchen & therefore cannot guarantee that any of our dishes are completely free from nuts.

MALTESERS is a trade mark of the Mars Group of Companies *This product is not made by, licensed or endorsed by the Mars Group of Companies.
We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

LARGE PARTY LUNCH PRE-ORDER FORM

Name of booking	Number of guests
Name of organiser	Deposit paid amount
Date of booking	Time
Tel. number	Email

				START					MAIN					DESSERT				
If ordering the steak, please specify how you would like it cooking & whether you would like French fries (FF) or skin on chips (SC)				Soup (Vegan option available GD no bread)	Panko breaded brie (V)	Salad (Vegan GD – feta alternative)	Smoked mackerel (G)	Ham hock & pea terrine (D)	8oz sirloin steak (G) (£5.00 suppl)	Baked chicken breast (G)	Cauliflower Steak (Vegan D)	Salmon fillet	Slow roast belly pork	White chocolate & MALTESERS® cheesecake (V)	Bread & butter pudding (V)	Maple & pecan chocolate brownie (Vegan D)	Eton mess (VG)	Vanilla crème brûlée (V G no biscuit)
FIRST NAME	SURNAME	ALLERGIES																
e.g	Chris P.	Bacon					X		MR SC								X	
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34																		
35																		
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37																		
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Further information, special requests, allergy information																		