



LUNCH MENU

FRESHLY PREPARED DAILY





Monday

- + Greek halloumi cheese, kalamata olives, sweet chilli dressing, purple shiso (v)
- + Thai green chicken curry with jasmine rice
- + Warm apple pie with Chantilly cream

Tuesday

- + Baked aubergine, mozzarella, neopolitan sauce, basil (v)
- + Traditional Shepherds pie with red wine and onion gravy seasonal vegetables
- + Duo of chocolate mousse, seasonal sliced fruits

Wednesday

- + French onion soup, Parmesan croute, chopped herbs (v)
- + Seafood fettucine. Salmon, prawns & cod flavoured with fresh dill, finished with white wine & cream, soft garlic dough balls
- + Chocolate fondant, with Chantilly cream, wild berries

Thursday

- + Smoked duck pate with melba toast and caramelised onion marmalade
- + Beef bourguignon - locally reared beef cooked in red wine with shallots, bacon and herbs. Served with creamed potatoes and selection of seasonal vegetables.
- + Rapsberry pannacota with home made shortbread biscuit

Friday

- + Chicken satay skewers served with cous cous
- + Beer battered cod, homemade twice fried seasoned fries, mushy peas, tartar sauce, lemon wedge
- + Tarte au citron or spotted dick with custard

Saturday

- + Deep fried breaded Brie with home-made spicy tomato chutney
- + Filet of pork wrapped in bacon served with a red wine and shallot sauce
- + Baileys and Malteasers cheesecake

Sunday

- + Roasted tomato and basil soup with warm crusty bread
- + Roast Sirloin of English beef, Yorkshire pudding, duck fat roast potatoes & seasonal vegetables
- + Plum crumble with vanilla custard

Fresh fruit, selection of ice creams and cheese and biscuits are always available. There is also a separate lighter bites menu offering alternative choices, please for more information.