

Lunch Menu

10th January – 10th February, 2017

Starters - £3.00

Cream of mushroom soup, with truffle

Smoked haddock and spring onion fish cake, red pepper aioli

Pan fried halloumi, parsley, tomato and caper dressing

Duck, cous cous and hoisin spring roll, cucumber and spring onion, homemade sweet chilli

Mains - £7.50

Belly of pork, pomme fondant, spiced red cabbage, caramelised pear, Madeira jus

Fillet of salmon, sauce Veronique, sauté potatoes

Slow braised feather blade of beef, horseradish pomme puree, red wine sauce, parsnip crisps

Smoked cheddar, grain mustard and leek croquette, pea and broad bean ragout

All Served With Seasonal Vegetables

Sweets - £3.00

Rhubarb vacherin, vanilla ice cream

Honey panna cotta, blood orange, hazelnut shortbread

Raspberry and pistachio frangipane tart, cherry ripple ice cream

3 Courses £12.00

Tea or Filter Coffee £1.00 per Cup

For A Selection of Specialist Coffees Please See Separate Menu