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***Lunch Menu***

*10th January – 10th February, 2017*

***Starters - £3.00***

Cream of mushroom soup, with truffle

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Smoked haddock and spring onion fish cake, red pepper aioli

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Pan fried halloumi, parsley, tomato and caper dressing   
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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

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Fillet of salmon, sauce Veronique, sauté potatoes

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

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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

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Honey panna cotta, blood orange, hazelnut shortbread

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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**