

# Lunch Menu

## Starters

Chicken liver pâté infused with Port and bacon served with golden beetroot jam and toasted ciabatta	£5.00
Crispy salt and pepper squid with cucumber, spring onion and mint salad and sweet chilli dressing	£5.00
Deep fried breaded brie served with mixed salad leaves and a caramelised onion and whisky chutney	£5.00
Carrot and lentil soup	£5.00
Prawn cocktail with crisp lettuce and our signature Marie Rose sauce	£7.00

## Main Courses

Pan fried pork fillet served on a potato rosti topped with red onion chutney and creamy goats cheese pooled in a Madeira wine sauce	£13.00
Lamb Rump steak and lamb shoulder served with cabbage and puy lentils, fondant potato and a redcurrant and rosemary sauce	£15.00
Grilled fillet of seabass placed on a seafood chowder and samphire sauce	£13.00
Garden pea, mint and asparagus risotto dotted with pesto	£11.00
Fillet steak with hand-cut chips, fried onion, tomato & mushrooms	£25.00

Add a sauce to your steak Stilton, Diane or Au Poivre sauce £2.50 extra

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All main course dishes are served with a selection of fresh seasonal vegetables

## Sweets

Orange flavoured panna cotta served with sweet raspberry compôte and chocolate crumb	£5.00
Sticky toffee pudding - warm sticky date sponge topped with toffee sauce and vanilla ice cream	£5.00
Raspberry and vanilla cheesecake set on a sweet biscuit base served with a fruit coulis and honeycomb pieces	£5.00
Brandy snap basket filled with mint choc chip ice cream	£5.00
A selection of Cheeses accompanied by chutney, celery, grapes and a selection of biscuits	£7.50
Fresh filter coffee served with mint chocolate crisp	£2.50

If you have any food allergies, please inform a member of staff. Thank you