Lunch Time Menu

STARTERS

Soup chefs choice of the day
Ham hock pressing, spiced pineapple chutney, pain d’épices crisp
Beetroot gradudlax roulade, orange compote fennel marmalade

MAINS

Baked north sea lemon sole, caper beurre noisette, citrus dressed gem leaves and roasted new potatoes
Pan seared chicken supreme, chorizo, trompett mushroom and broad bean tagliatelle
Roast butternut squash, pine nut risotto, rocket & spinach salad

DESSERTS

72% chocolate mousse, cardamom ice cream confit black cherries
Baked lemon tart, mascarpone sorbet, raspberry and lemon
Cheese, local selection

Tea & coffee (included)

Main £5.00
Two courses £8.50
Enjoy all three courses £11.00

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes please ask a member of our team.