

LUNCH MENU

STARTER

Homemade Soup of the Day

served with homemade bread

£3.50



Warm Chicken Liver Salad

with smoked bacon & watercress

£3.95



Roast Beef Tartare

with onion relish & dandelion salad

£4.50



Salad Bar Starter

£3.50

If you enjoy it, please say so!

LUNCH MENU

MAIN COURSE

Slow Braised Beef Skirt

with chasseur sauce & beef cheek with cabbage hearts & stuffed tomatoes,
served with Pont Neuf chips & seasonal vegetables

£6.95

Grilled Fillet of Sea Bass

with spring onion, soy, lime and sesame, served with carrot & coriander rice cakes

£6.95

Homeade Crab Ravioli

with a rich crab bisque sauce, served with chicory, endive, tomato & onion salad

£6.50

Slow-cooked Shoulder of Mutton

with mint sauce, chateau potatoes & fricasse of mutton with carrots

£6.95

Baby Spinach & Mature Cheddar Cheese Omelette

served with a tossed salad

£5.95

Selection of salads from the salad bar

£5.95

Bouquetiere of fresh vegetables

£2.00

If you enjoy it, please say so!

LUNCH MENU

DESSERT

Homemade Ice Cream

ask your waiter for our flavours

£3.75



A Celebration of English Pears

a trio of pear desserts

£4.50



Rich Chocolate Flan

served with crème fraiche or cream

£3.95



Fresh Fruit Salad

£3.95

If you enjoy it, please say so!

LUNCH MENU

STARTER

Homemade Soup of the Day

served with homemade bread

£3.50



Potted Shrimp & Arbroath
Smokey Pâté with Rye Toast

£4.50



Twice Baked Stilton Soufflé,
Stilton Quenelle & Pickled Cucumber

£3.95



Salad Bar Starter

£3.50

If you enjoy it, please say so!

LUNCH MENU

MAIN COURSE

Beef Osso Bucco
with courgette risotto & gremolata
£6.95

**Grilled Mackerel with Gooseberry Marmalade &
Poached Mackerel with Leek Reduction**
served with warm potato, cauliflower & spinach salad
£6.95

Homemade Smoked Salmon & Chive Ravioli
with pine nuts & parmesan
£6.50

Braised Pig Cheeks
with piquant sauce & roasted pancetta with apple straws,
lime apple jelly, sweet potato rosti, braised celery & chestnuts
£6.95

Goats Cheese Potato & Broccoli Bud Frittata
with aubergine chutney, served with tossed salad
£5.95

Selection of salads from the salad bar
£5.95

Bouquetiere of fresh vegetables
£2.00

If you enjoy it, please say so!

LUNCH MENU

DESSERT

Homemade Ice Cream

ask your waiter for our flavours

£3.75



A Celebration of Seasonal English Berries

a trio of berry desserts

£4.50



Crème Brûlée with Berry Compote

£3.95



Fresh Fruit Salad

£3.95

If you enjoy it, please say so!

LUNCH MENU

STARTER

Homemade Soup of the Day

served with homemade bread

£3.50



Goats Cheese & Butternut Tartlet

with beetroot & horseradish dressing and a tomato salsa

£3.95



Trio of Homemade Tortellini

with a warm tomato & white bean salad

£4.50



Salad Bar Starter

£3.50

If you enjoy it, please say so!

LUNCH MENU

MAIN COURSE

Cotechino Sausage with Lentils & Ham Hock Terrine

with pea & mint puree

£6.50

Slow Roasted Breast of Lamb

with sauce vert & broccoli shoots, pan fried lamb sweetbreads
served with rosemary & garlic potatoes

£6.95

Lobster & Crab Quenelles

with truffle bisque served with braised fennel & samphire

£7.95

Pan Fried Salt Cod

with peppers and poached salt cod with chard & tomato broth

£6.95

Braised Beef Olive

with parsley stuffing & mini oxtail pudding served with new potatoes & fresh vegetables

£6.95

Cheese Souffle Omlette

served with tossed salad

£5.95

Selection of salads from the salad bar

£5.95

Bouquetiere of fresh vegetables

£2.00

If you enjoy it, please say so!

LUNCH MENU

DESSERT

Homemade Ice Cream

ask your waiter for our flavours

£3.75



A Celebration of Seasonal English Apples

a trio of apple desserts

£4.50



Homemade Bakewell Tart

served with fresh custard

£3.95



Fresh Fruit Salad

£3.95

If you enjoy it, please say so!