

# LUNCH AND EARLY BIRD MENU

TWO COURSE £13.95  
THIRD COURSE £3.50 EXTRA

## STARTERS

GREEK SALAD beef tomato, olives, Greek feta, cucumber, red pepper, onions. Balsamic dressing

RED ONION AND BEETROOT TARTLET herb cream cheese and balsamic syrup

HOMEMADE SOUP OF THE DAY

CHICKEN LIVER PATE ciabatta toast, red onion jam

PORK, BLACK PUDDING & APRICOT FRITTERS rosemary cream gravy, red berry compote

POTTED GOATS CHEESE ciabatta toast, red onion jam, balsamic syrup

## MAIN COURSE

TRADITIONAL ROAST TURKEY with seasonal trimmings and Yorkshire pudding

CONFIT DUCK LEG glazed red cabbage and light orange jus

PAN-FRIED CHICKEN BREAST marinated in fresh herbs, with parsley cream sauce

FILLET STEAK £6.95 extra Served with fat chips and a choice of sauces;  
black pepper, blue cheese or pink peppercorn

FIELD MUSHROOM RAREBIT on herbed hash brown with creamed leeks

PAN-FRIED SALMON FILLET new potatoes and parsley cream sauce

RIB-EYE STEAK (£4.50 EXTRA) with fat chips and choice of sauces;  
black pepper, blue cheese or pink peppercorn

SWEET POTATO, LEEK AND CHESTNUT CRUMBLE

