



LUNCHEON MENU

Appetisers

Chefs soup of the day

Duck liver parfait

Served with toasted brioche and fig chutney

Whipped goats cheese

served with pickled vegetables and beetroot puree

Twice baked cheese and spinach souffle

served with a creamy cheese sauce

Main Course

Grilled fillet of seabass

served with heritage potatoes and tomato and chive beurre blanc

Twice cooked belly pork with a sticky BBQ marmalade

served with borlotti bean and chorizo casserole

Grilled fillet of chicken

served with heritage potatoes, mushroom and pancetta fricassee

Wild mushroom and tarragon risotto

drizzled with truffle oil

Our dessert menu will be presented to you in the restaurant.

2 courses £16.95

3 courses £18.95

ON THE SIDE

Hand cut chunky chips	£3.00	Skinny chips	£3.00
Buttered spinach	£3.00	Dressed salad leaves	£3.00
Green salad	£3.00	New Potatoes	£3.00
Seasonal Vegetables	£3.00	Tomato, Rocket & Parmesan Salad	£3.00

Coffee & Petit fours £2.50