

# LUNCH MENU

**3 Courses - 16.95 || 2 Courses - 14.95 || 1 Course - 10.95**

## Starters and Light Bites

- ✓ Soup, always homemade, crusty bread and butter  
Torch'd Goat's cheese salad, beetroot glaze  
Crispy whitebait, smoked paprika dusting, lime and chipotle mayo  
Chicken liver pate, toast and chutney
- ✓ Korma mushrooms, toasted almonds and naan soldiers

## Mains

- Mini fillet of haddock in beer batter, skinny fries, mushy peas and tartare sauce  
Roast of the day, roast potatoes, panache of fresh vegetables  
(Always choices of two other roast meats please enquire of today's selection)  
Lincolnshire sausages, champ, rich gravy
- Pan fried chicken breast, mushroom and white wine sauce, crushed new potatoes, green beans  
✓ Vegetable lasagne, feta and beetroot salad

## Desserts

- ✓ Baked vanilla cheesecake, cookie crumble ice cream  
✓ Chocolate brioche pudding and custard
- ✓ Belgian waffle with vanilla ice cream and maple syrup  
✓ Trio of Yarde Farm ice creams

## Coffee & Hot Chocolate

Espresso  
Double Espresso  
Americano

Liqueur Coffee  
Hot Chocolate  
Deluxe Hot Chocolate

Cappucino  
Latte  
Latte Macchiato

## Tea

English Breakfast Tea  
Earl Grey  
Specialty Tea

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK, PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT