

# LUNCH MENU

**3 Courses - 16.95 || 2 Courses - 14.95 || 1 Course - 12.95**

## Starters and Light Bites

Soup, always homemade, crusty bread and butter  
Grilled smoked mackerel, toasted Ciabatta, soft poached hens' egg, Hollandaise sauce  
Warm Chorizo lollipops, Aioli dip  
Button mushrooms in Madagascan green peppercorn sauce, crispy bacon bits,  
and warm Focaccia bread "soldiers"  
Crispy whitebait, Piri Piri salt, Chipotle mayo and griddled lime

## Mains

Mini fillet of sustainable white fish, crispy batter, seasoned skinny fries,  
mushy peas and homemade tartare sauce  
Roast English beef and Yorkshire pudding\*  
(Always choices of two other roast meats please enquire of today's selection)  
Old English sausages, mash and rich gravy  
\* includes roast potatoes and a Panache of fresh vegetables  
✓ Butternut squash and walnut tart, roasted baby potatoes and Chantenay carrots  
Grilled gammon steak (12oz) two fried hens' eggs, twice cooked chips

## Desserts

Warm Belgian waffle, honeycomb ice cream, banana chips and caramel sauce  
Bread and butter pudding, chocolate custard sauce  
Vanilla panna cotta cheesecake, mango and pineapple compote  
Raspberry and Limoncello Tiramisu  
Dessert of the day (Please enquire of today's selection)

## 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