



LUNCH MENU

Spring Offer : Main Course FREE with a Starter and Dessert

Appetizers:

- ~ **Homemade Soup of the Day** served with fresh bread **£4.50**
- ~ **Seasonal Melon** with strawberries & pimms syrup **£4.50**
- ~ **Rich Chicken Liver Pate** **£5.50**
served with a red onion marmalade and toasted brioche
- ~ **Fresh Seasonal Asparagus** topped with a poached egg **£5.50**
served with a creamy hollandaise sauce
- ~ **Antipasti** of parma ham, chorizo sausage, seasonal melon, chicken liver pate, mixed olives and fresh tomato, garnished with a fresh rocket salad **£5.50**
- ~ **Salmon & Prawns Parcel** on a bed of mixed leaves **£5.50**
served with a marie rose dressing
- ~ **Moules Marineire** fresh mussels steamed in a sauce of shallots, garlic, cream and white wine with chopped parsley **£5.50**

Mains:

- ~ **6oz Sirloin or Rump Steak** **£10.95**
served with a garnish, thick cut chips and a creamy peppercorn sauce
- ~ **Steak & Ale Pie** topped with a herby short crust pastry **£9.95**
- ~ **Hunters Chicken** topped with bacon, cheese & a bbq sauce **£9.95**
- ~ **Pork & Mushroom Stroganoff** served with rice **£9.95**
- ~ **Lambs Liver & Bacon**, served with a creamy mash **£9.95**
- ~ **Cajun Spiced Salmon Fillet** served with a mango salsa **£9.95**
- ~ **Tagliatelle Carbonara** **£8.95**
- ~ **Omelette (of choice) & chips** **£7.95**
- ~ **Vegetarian Options** **£8.95**

all main dishes are served with new potatoes and seasonal vegetables

Desserts:

- ~ **Caramelized Apple Tart Tatin** with an homemade vanilla ice cream **all £4.95**
- ~ **Vanilla Pana Cotta with Berry Compote** and shortbread biscuit
- ~ **Pavlova** with fresh cream, kiwi fruit and strawberries
- ~ **Classic Crêpes Suzette** thin pancakes with a grand marnier Sauce
- ~ **Pear Poached in White Wine** dark choc mousse & chantilly cream
- ~ **Baileys and Chocolate Cheesecake** and a mint chocolate sauce

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- ~ **Tea or Filtered Coffee** served with homemade fudge **£1.75**