



Spring Lunch Menu

2 Courses £15.00/3 Courses £18.00

Soup of the Day served with a bread roll. (v)

Fillet of Mackerel on toasted brioche, homemade pickles & celeriac & carrot remoulade.

Cajun Coated Halloumi Fries served with a sweet chilli dip. (v)

Pork, Apple & Smoked Paprika Terrine with toasted ciabatta and apple & ale chutney.

Classic Bruschetta (vg)

Sirloin Steak 6oz Sirloin served with chips, salad & peppercorn sauce.

Mushroom Carbonara served with garlic ciabatta. (v)

Pressed Ham Hock poached egg, sautéed spring greens & fondant potato.

Beer Battered Fish Goujons served with chips, mushy peas & tartar sauce.

Sautéed Chicken Breast in a creamy white wine and tarragon sauce served on mash with selection of vegetables.

Crème Brulee served with a shortbread biscuit.

Chocolate Brownie served warm with honeycomb ice cream. (gf)

Cheesecake of the Day served with pouring cream.

Coconut & Lime Pie served with fresh fruit and coulis. (df)

3 Scoop Ice cream served with a flake and wafer.

(Please ask your server for today's available flavours.)