

**Lunch Menu**

**Starters**

Lentil soup (v) (gf)  
Chicken liver terrine, tomato chutney, oatcakes  
Duo of melon, raspberry sorbet, soft fruits (v) (gf)  
Smoked salmon, shallots, capers and lemon dressing  
Warm salad black pudding, bacon, sautéed mushrooms, poached egg

**Mains**

Breast of chicken, onion marmalade, dauphinoise potato, pancetta, tarragon sauce (gf)  
Fillet of salmon, sautéed potatoes, asparagus, caper dressing  
Belly of pork, black pudding, pineapple chilli, mustard mash, thyme gravy  
Braised shoulder of lamb, herb mash, red cabbage, tomato and herb jus (gf)  
Penne pasta, spinach, mushrooms, parmesan sauce (v)

**Sides - £1.95 Each**

Onion rings  
French fries  
Side salad  
Medley of seasonal vegetables

**Desserts**

Sticky toffee pudding, caramel ice cream, butterscotch sauce (v)  
Red berry Eton mess (v) (gf)  
Dark chocolate fondant, milk chocolate sauce, vanilla ice cream (v)  
Drambuie and vanilla pannacotta, raspberries, fruit coulis (gf)  
Stilton, brie, goat's cheese, chutney, grapes, oatcakes (v)

Served with coffee and tea

**1 Course - £10.95**  
**2 Courses - £13.95**  
**3 Courses - £16.95**

**Before ordering any food or drink items, Guests are respectfully  
requested to advise our staff if they have a Food Allergy or Intolerance  
All prices include VAT at the current rate**