



## Lunch Menu

### Starters

**Soup of the day £6.00**

**Pumpkin Ravioli £8.00**

Home-made ravioli served with a butter sauce toasted pumpkin seeds, crispy sage

**Beetroot and goats curd salad £6.90**

Lamb's lettuce, goats curd, runner beans and beetroot with a balsamic glaze

**Welsh rarebit £6.50**

Homemade Welsh rarebit on Artisan bloomer with sauteed wild mushroom and rocket

**Braised pork belly £7.60**

Slow cooked pork belly served with puy lentils, burnt apple sauce and crispy parsnips

**Chicken terrine £7.25**

Shredded confit chicken terrine with a sweetcorn relish

**Fish cakes £8.00**

Home-made Salmon and haddock fish cakes served with sweet chilli sauce

**Crispy white bait £7.50**

Tempura battered white bait with tartar sauce cucumber salad

### A la carte Main course

**Trio of Guinea fowl £19.00**

Guinea fowl cooked three ways served with buttered cabbage, roasted carrot and onion puree

**Chestnut risotto £14.00**

Brussel sprout and chestnut puree risotto topped with shaved parmesan

**Market fish special £15.50**

Please ask your waiter for today's special

**Stone bass supreme £22.00**

Seared stone bass with Jerusalem artichoke buttered curly kale and a mussel broth

**8 oz. English sirloin £24.00**

Chargrilled to your liking and served with flat mushroom roasted plum tomato, triple cooked chips

**Calves liver £18.50**

Chargrilled and served with smoked bacon and colcannon potatoes, onion sauce

**Whole baby plaice £17.50**

Served with caper burnt butter sauce, seasonal vegetables

**Roast of the day £15.50**

(Please ask your waiter for today's roast) served with seasonal vegetables and roast potatoes

**Char-grilled Halloumi £15.00**

Bar marked halloumi with roasted peppers, courgettes and Swiss red chard

### Classic Signature dishes

**Fish and chips £13.00**

Beer battered fish with skinny fries served with, homemade tartar sauce and mushy peas

**Sausage and Mash £10.00**

Grilled Cumberland sausages with creamed potatoes, onion gravy

**Lamb shoulder shepherd's pie £11.00**

Pulled braised lamb shoulder served with seasonal salad

**8 oz. Beef burger £11.00**

Served with vintage cheddar, sun blushed tomato relish on toasted brioche bun and French fries

### Side dishes £ 3.60 each

Braised red cabbage with port, winter spices and orange,

Sauteed Brussel sprouts and crispy bacon

Roasted root vegetable with blossom honey and thyme

Rocket and parmesan salad

Garden salad

Triple cooked chips

Steamed baby potatoes

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter