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
Chesnut 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 blushedd 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