LUNCH MENU

Starters

Traditional prawn cocktail £7.95
Iceberg lettuce with baby and tiger prawns, cherry tomato and Marie rose sauce

Fish cakes £7.95
Home-made salmon fish cakes served, with a sweet chilli sauce and rocket salad

Crispy white bait £7.50
Lightly battered white bait tartar sauce and seasonal leaf salad

Soup of the day £6.00
Made fresh daily

Honey roasted figs and Burrata cheese £8.50
Watercress, burrata cheese, figs roasted in honey and Parma ham

Lamb sweetbreads £7.50
Sauteed lamb sweetbreads served with a pea puree, and woodland mushrooms

Char grilled tender stem broccoli salad £6.95
Served with chilli, garlic and spring onion dressing

Trio of beetroot salad £6.95
Goats curd mousse, beetroot, aged balsamic dressing and wild rocket

Main courses

Roast of the day £15.50
Served with seasonal vegetables and roast potatoes

Fish and chips £13.00
Beer battered fish with skinny fries, tartare sauce and mushy peas

Spinach and feta cheese risotto £14.00
With shaved vegetarian hard cheese

Corn-fed chicken breast £18.00
Purple sprouting broccoli, wilted spinach sweet corn puree, with an almond jus

Catch of the day £15.00
Please ask for today’s special

Slow cooked confit duck leg £18.00
Braised Puy lentils, crushed new potatoes and orange jus

Butterbean with mixed peppers fricassee £11.00
Spring onions and sesame seed dressing with pok choi salad (vegan)

Pulled lamb shoulder Shepherd’s pie £12.00
Topped with parsnip mash and served with spring greens

Signature dishes

Sausage and Mash £10.00
Grilled Cumberland sausages with creamed potatoes, onion gravy

8 oz. English sirloin £24.00
Served with tomato flat mushroom, triple cooked chips

Smoked tofu steak £14.00
Watercress, orange and hazelnut salad

Scottish salmon darne £21.00
Served with seasonal greens baby new potatoes and hollandaise

8 oz. Beef burger £11.00
Vintage cheddar, sun blush tomato relish on toasted brioche bun and French fries

Calves liver £18.50
Smoked bacon, colcannon potatoes, onion sauce

Side dishes £3.60 each

Minted garden peas
Steamed carrots with caraway seeds
Garden salad

Spring greens with crispy garlic shavings
Buttered broccoli with toasted almonds

Rocket and parmesan salad
Triple cooked chips
Steamed baby potatoes and dill
Creamed potato

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