

3 course lunch



Starter

Soup (v)

Tomato soup served with crouton and basil oil

Smoked salmon

With fresh apples, cucumber slaw and horse radish cream

Halloumi

Served with roasted vegetables and red pepper culi

Caesar Salad

Smoked chicken, baby gem, crouton, boiled egg and Caesar dressing

Deep fried squid

served with saffron mayo



Main Course

Roast Beef

Served with roast potatoes, mixed vegetables and beef gravy

Roast leg of lamb

Served with roast potatoes, mixed vegetables and lamb gravy

Salmon

Roast salmon with mashed potato, buttered asparagus, cucumber slaw and dill sauce

Sea Bass

Fillet of sea bass, warm potato salad, broccoli, braised fennel served with smoked salmon sauce

Risotto (v)

With mushroom and truffle oil



Dessert

Banoffee pie

Served with salted caramel ice cream

Toblerone cheese cake

Served with Chantilly cream and pitted cherries

Pana cotta

White berry compote and berries salad

Fresh fruit salad

With lemon sorbet

Ice cream selection

Chocolate, Vanilla, pistachio

Coffee & Tea

2 Course £21.95 per person

3 Course £26.95 per person

**Please let us know before ordering if you have any allergies.
A discretionary 12.5% service charge will be added to your bill .
All prices are inclusive of V.A.T**

