



Sample Daily Lunch Menu  
served Monday to Saturday

TWO COURSES £17.95

THREE COURSES £21.95

### Starters

Chefs Pressed Ham Hock Terrine  
pickled vegetables, piccalilli & toasted ciabatta

Salt & Pepper Chicken  
mixed leaves, chipotle sauce

Goats Cheese Salad  
topped with caramel walnut

Roasted Vine Tomato & Red Pepper Soup

### Main Course

Roast Topside of O.E Metcalfe Beef  
Yorkshire pudding

Fillet of Salmon  
creamy cabbage, baby new potatoes

Pan Fried Lamb Liver  
creamy mash & gravy

Pair of Pork Sausages  
creamy mash, onion gravy

(v) Mushroom & Vegetable Stroganoff  
basmati rice

### Dessert

Rich Chocolate Brownie  
salted caramel ice cream

Lemon Posset  
buttered shortbread biscuit

Banana Sponge  
toffee sauce, vanilla ice cream

Ginger Sponge  
toffee sauce, vanilla ice cream

Caramel & Pecan Cheesecake

#### Extras:

Sautéed Vegetables £3.50

Roasties £3.50

Yorkshire Pudding £2.00

Creamy Mash £4.00

**Food ALLERGIES & INTOLERANCES.** Before ordering drinks or food, please speak with a member of our staff about your requirements. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.