

**This is not a set priced menu, all items ordered will be charged individually.**  
**If you would like a set 2/3 course price per person for your chosen menu then this can be arranged prior to your booking**

## **Lunch**

**Parties of 12 and over please choose 5 starters, 5 main courses and 5 desserts**  
**Menus can be typed with or without prices and with a heading of your choice**

## **Starters**

1. Creamy Garlic Mushrooms, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)  
£6.25
2. Chicken Liver Pâté, Red Onion Chutney, Garlic Ciabatta  
£6.25
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip  
£6.25
4. Fanned Melon, Pineapple and Mango with Raspberry Sorbet and Fruit Coulis (v)  
£6.25  
Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings
5. Blue Cheese (v) ~ £5.95  
Or
6. Chicken ~ £6.50
7. Homemade Soup of the Day served with Crusty Bloomer  
£4.75
8. North Atlantic Prawns smothered in Marie Rose sauce served on dressed Salad Leaves with Fresh Lemon  
£6.95
9. Goats Cheese, Sweet Red Onion and Basil Pesto Bruschetta with Balsamic Reduction (v)  
£6.25

## **Desserts**

1. Melon, Pineapple, Mango, Fruit Compote, Strawberry Ice-Cream  
£6.25
2. Orange Posset, Chocolate Ice-Cream, Home-baked Shortbread  
£6.25
3. Fresh Fruit Meringue Mess, Raspberry Coulis, Lemoncello Ice-ream  
£6.25
4. Lemon Tart, Raspberry Coulis, Whipped Cream, Raspberry Ripple Ice-Cream  
£6.25
5. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream  
£6.25
6. Cheese Platter – Brie, Blue Cheese and Cheddar with Grapes, Apple and Celery  
£6.95
7. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce  
£3.95

**Tea or Coffee with Chocolate Mint Crisps**  
**£2.40**

## Main Course

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

1. Pan Fried Chicken Breast, Chasseur with Roast Root Vegetables  
£10.50
2. Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese  
£10.95
3. Homemade Steak and Ale Pie topped with a Light Puff Pastry  
£10.95
4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip  
£10.50
5. Braised Pork and Herb Sausages, Creamy Mash, Root Vegetables, Rich Onion Gravy  
£10.25
6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta  
£10.25
7. Mixed Bean and Chickpea Chilli, Basmati Rice, Crisp Flour Tortilla Chips (v)  
£10.25
8. Pork Platter - Pork Belly, Gammon Steak and Black Pudding with Red Wine Jus  
£12.25
9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.25
10. Cajun Chicken Breast, Cajun Cream Sauce served on Basmati Rice  
£10.50
11. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.25
12. Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce  
£11.95
13. Baked Fillet of Salmon, White Wine Cream Sauce  
£10.95
14. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings,  
Fries and a Peppercorn Sauce  
£18.95
15. Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad  
Coronation Chicken ~ £10.95  
Prawn Marie Rose ~ £11.25  
Honey Roast Ham and Pineapple ~ £10.75  
Ploughmans Salad ~ £11.25  
Parma Ham and Melon ~ £11.25