

available
mon-thurs 12-3pm

EXPRESS LUNCH

two courses
14.50

STARTERS

SOUP OF THE DAY (gfo)
homemade bread, whipped butter

CRISPY DUCK EGG (v)
watercress velouté, potato foam, fricassee of peas, wild garlic

½ PINT ATLANTIC PRAWNS (gfo)
marie rose, iceberg, wholemeal croute

MAINS

‘FISH & CHIPS’ (gf)
fresh cod, hand cut chips, homemade mushy peas, tartar, lemon

MARINATED CHICKEN BURGER
piquillo pepper marinated chicken, guacamole, sour cream, focaccia bun, coleslaw, sweet potato fries

SAUSAGE & MASH (gfo)
country pork sausages, bone marrow mash, winter cabbage, gravy

HERITAGE TOMATO SALAD (v)(gf)
marinated mozzarella, basil pesto, toasted pine nuts, wild rocket

DESSERTS

GLAZED LEMON TART (v)
orange blossom ice cream, basil meringue

BRITISH CHEESE SELECTION (gfo) (1.00 supp.)
served with celery, fig, grapes, crackers, plum & apple chutney

EARL GREY CRÈME BRÛLÉE (v)(gfo)
earl grey crème brulee, strawberry & cream macaroon, strawberry sorbet

SELECTION OF ICE CREAMS (gfo)
berry compote, shortbread biscuit

(v) suitable for vegetarians (gf) gluten free (gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.