

Lunch Menu

Starters

Soufflé £7.95

Smoked cheddar cheese twice baked soufflé, Caesar dressing, torched baby gem, crispy bacon, Parmesan crisp

Soup £6.95

Smoked haddock chowder

Beetroot £6.95

Roasted mixed beetroots, goat's cheese, caramelised and pickled walnuts, poached pear, shallot purée

Hash £7.50

Pulled pork and black pudding hash, crispy panko breaded poached egg, crackling, apple purée

Main Courses

Vegetable and Cheese Wellington £16.95

Mushroom, red pepper, brie and sautéed shallots baked in crisp puff pastry, sautéed kalettes, Madeira wine and cream sauce

Corn Fed Chicken Supreme £18.50

Foie gras and leek pie, sautéed broccoli, mushroom ketchup, chicken jus

Pan Roasted Breast of Duck £21.95

Red cabbage with candied orange, sautéed kalettes, apple purée, duck fat fondant potatoes, mulled wine jus

Sirloin Steak £29.95

Pan-roasted 12oz Hereford sirloin steak served with beer battered onion rings, baked cherry tomatoes, triple cooked chips, whisky peppercorn sauce

Desserts

Honey Crème Brulée £6.95

Snickerdoodle shortbread, blackberries

Chocolate Fondant £7.50

Dark chocolate sorbet, whole orange and Grand Marnier purée

+ Please allow 15 minutes for baking

Sticky Toffee Pudding £7.25

Toffee sauce, vanilla ice cream, hazelnut praline

Deconstructed Apple Strudel £6.95

Poached Grany Smith, cinnamon apple purée, walnuts, rum raisins, set custard, crispy puff pastry

Artisan Cheeses and Biscuits £9.95

British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Tunworth, chutney, biscuits, grapes