



Two Course Lunch £18.00 / Three Courses £23.00

12:00 - 17:00 Monday to Friday

Starters

Chef's Soup of The Day -Served with a Bread Roll (V)

Bruschetta -with Red Onion, Tomato & Basil with Olive Oil on Toasted Ciabatta

Classic Prawn Cocktail -with a Marie Rose Sauce & Brown Bread & Butter

Stuffed Portobello Mushroom -with beef minced meat.

Tempura Prawns -with a Sweet Chilli Dip

Chicken Breast Strips -with a Soy Sauce & Chilli Glaze

BBQ Ribs -served in a BBQ, tomato sauce, covered in a sweet chilli glaze

Mains

Lamb Shank -served with mash, grilled vegetables, and gravy.

Pork Belly -slow cooked crackling pork served with new potatoes and fresh grilled vegetables.

Chicken Milanese -with a Spaghetti Tossed in a Fresh Tomato & Basil Sauce

Pappardelle salmon pasta -reduced in a white wine and garlic creamy sauce

Beer Battered Fish & Chips -with Peas & Tartare Sauce

Spinach & Ricotta Ravioli -with a Tomato Ragu sauce

Roasted Stuffed Pepper -with a Fragrant Cous Cous & Mixed Leaf Salad

Dessert

Homemade Tiramisu- Coffee infused sponge cake with a creamy mascarpone dusted with cocoa powder.

Apple Pie- served with vanilla ice-cream

Strawberry Cheesecake- served with vanilla ice cream

Selection of ice cream- Vanilla, Chocolate, and strawberry.