

Available 12-4pm Monday to Saturday



TABLE D'HÔTE LUNCH MENU

2 COURSES £17.95

Chef's seasonal soup of the day, warm rustic roll (v, ve, gf)

Chicken liver and Madeira parfait, toasted brioche and onion marmalade (gf on request)

Prawn and crayfish cocktail, baby gem lettuce and Marie-rose sauce (gf)

Whipped goats cheese, heritage tomato and basil, dressed with balsamic (v, gf)



Steak and ale pie, chips or mash and seasonal vegetables

East Coast haddock (breaded or battered), chips, peas and tartare sauce (gf on request)

Chicken korma, basmati rice, garlic and coriander naan bread

Vegetable fajita, sour cream and guacamole, fries, dressed salad (v, ve on request)

Add: Cajun chicken, chilli beef or BBQ pulled pork - £3.00 each



Chocolate and orange tart, raspberry coulis (v, ve, gf)

Trio of ice cream or sorbet (please ask for today's options) (v, gf, ve on request)

Salted caramel cheesecake, honeycomb, toffee sauce (v)

Apple and blackberry crumble, custard (v, gf)

(v) - vegetarian (ve) - vegan (gf) - gluten free