



THURSDAY LUNCH & DINNER

STARTERS £3.50

CHEF'S SOUP OF THE DAY (v*) (vg*)

Served with a crusty roll - See server for details

SEARED SALMON AND ASPARAGUS

Served with a pea and broad bean orzo pasta salad in a mint and lemon dressing

LAMB KOFTA (gf*)

With cous cous and pickled cucumber

BRUSCHETTA (v)

Topped with roasted red peppers, tomatoes, red onions, and finished with parmesan and mozzarella.

MAINS £7.00

ROAST LOIN OF PORK (gf*)

Accompanied with stewed apples, a wholegrain mustard and brandy cream, served with roast potatoes

SMOKED HADDOCK AND PEA RISOTTO (gf)

With chilies and topped with a poached egg

MAINS CONT.

SEARED DUCK BREAST (vg*)

With confit duck and black pudding bon bon, served with red cabbage and braised puy lentils

VEGETABLE TARTLET (v)

Filled with ratatouille and goats cheese.

DESSERTS £3.50

MIXED BERRY DELICE

With a raspberry coulis.

BANANA AND PINEAPPLE FRITTERS (gf*)

Served with rum caramel and chocolate dipping sauces and coconut ice cream

LEMON MERINGUE PIE

With crème anglaise.

Dietary information

(v) - Vegetarian

(vg) - Vegan

(vg*) - can be adapted to be vegan

(gf) - gluten free

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