

# LUNCH MENU

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## STARTERS

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**CHEF'S SIGNATURE** - BLACK PUDDING AND GOAT'S CHEESE BON BONS  
With apple sauce

CHICKEN LIVER PATE  
With apple and cider chutney and toasted ciabatta

MUSHROOM VOL AU VENT  
With white wine sauce (Ve)

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## MAIN COURSES

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GRILLED SALMON FILLET  
With potato cake, green beans, carrots and dill hollandaise sauce

SUPER FOOD SALAD  
With quinoa, avocado, kale, roasted butternut squash and beetroot, pumpkin seeds, walnut, orange & grain mustard dressing (V)  
*Add chicken / salmon / halloumi*

**CHEF'S SIGNATURE** - CHICKEN BREAST STUFFED WITH BRIE AND SUNBLUSH TOMATOES  
With garlic and rosemary roasted potatoes, chorizo, vegetables and chive cream sauce

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## DESSERTS

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ETON MESS  
With crushed meringue, strawberries, raspberries and cream

LEMON POSSET  
With berry compote and shortbread

BRITISH CHEESE SELECTION  
With cheddar, brie and stilton, cheese biscuits, celery and grapes  
*Supplement £5*

*If you suffer from a food allergy or food intolerance, please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via the QR code on the menu or via a member of the team. **Please note that our kitchen and food service areas are not nut free or allergen free environments.** All weights are approximate prior to cooking.*

(V) – Vegetarian    (Ve) – Vegan

Scan the QR code below for information on allergens:

