

LUNCH & EARLY EVENING SET MENU

Monday to Friday : 12noon to 2.30pm & 5pm to 6.30pm

Saturday : 12noon to 6.30pm

(Not available Bank Holidays)

1 Course £13.95 2 Courses £17.95 3 Courses £21.95

STARTERS

Homemade Soup, Bread & Butter^{(v)(rve)(rgf)}

Pan Fried Garlic Mushrooms, Toasted Bloomer^{(v)(rgf)(rve)}

Chinese Vegetable Spring Rolls, Sweet Chilli Sauce^(ve)

Classic Prawn Cocktail, Buttered Bread^(rgf)

Chicken Liver Parfait, Onion Chutney, Dressed Leaves, Toast^(rgf)

MAIN COURSES

Chicken Supreme, Roasted New Potatoes, Green Beans, Mushroom Cream Sauce^(rgf)

Pan Fried Sea Bream, New Potatoes, Tender-stem Broccoli, Garlic Butter^(rgf)

Duo of Yorkshire Sausages, Creamy Mash, Seasonal Vegetables, Onion Gravy

Traditional Fish & Chips, Mushy Peas, Tartar Sauce^(rgf)

Chicken Caesar Salad, Lettuce, Grilled Chicken, Shaved Parmesan, Anchovies, Caesar Dressing

Mushroom & Spinach Linguine, Confit Garlic^{(ve)(rgf)}

DESSERTS

White Chocolate & Orange Cheesecake, Vanilla Ice Cream or Pouring Cream

Lemon Posset, Homemade Shortbread^(rgf)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream^(rgf)

Duo of Ice Cream^(rgf)

Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Rum & Raisin

Vegan Vanilla, Vegan Peanut Chip, Vegan Mint Choc Chip

GLUTEN & ALLERGENS

If you have a specific dietary requirement or food allergen please let us know before ordering.

We are unable to guarantee that any dish is completely free from traces of gluten or other known allergens as our food is prepared in a kitchen where cereals containing gluten, nuts and other allergens are present.

For full details of all allergens please ask.

(rgf) please request that your dish be made gluten free. (v) dishes that are specifically vegetarian

(rve) please ask us to swap ingredients such as cheese or butter to a vegan alternative