

LUNCH MENU

1 COURSE £22.00 | **2 COURSES** £28.00
3 COURSES £34.00

STARTERS

Corned Beef Hash Brown
topped with a poached egg
& pea velouté

Duo of Melon
with a gin & tonic sorbet

Potted Game
with a plum & chilli jam
and crispy toasts

Gin Cured Salmon
horseradish crème fraiche, pickled
cucumber & beetroot

**Filo Pastry Filled with
Goat's Cheese Mousse**
bean & blush tomato salad

Crispy Pork Belly with Black Pudding
on a celeriac remoulade
and served with an apple puree

Soup of the Day
with freshly baked breads from our bakery

Prawn Salad
juicy prawns with a punchy mango and
cucumber yoghurt and crisp mini poppadoms

MAIN COURSES

all served with potatoes & vegetables

Gibbon Bridge Fish & Chips
mushy peas & homemade tartare sauce

Baked Flat Mushroom
filled with chickpea, butternut squash,
sage & goat's cheese

Sous Vide Chicken Breast
served on a bed of buttered leeks and
served with a thyme jus

Sirloin Steak (£5.00 supplement)
grilled tomatoes, mushrooms & homemade chips
peppercorn or mushroom & brandy sauce £2.50

Fillet of Cod
on spiced aubergine puree, basil oil & chorizo crisps

Pheasant Breast
wrapped in bacon with a confit thigh
and beetroot & blackberries

Slow Cooked Shin of Beef
braised in Guinness and served with
grain mustard & herb mash

Pan Fried Salmon
on tagliatelle with a prawn, white wine
& tarragon sauce

Crispy Duck Leg
served traditionally with apple sauce
and sage & onion stuffing

SELECTION OF HOMEMADE DESSERTS

BEFORE PLACING YOUR ORDER PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY