



## STARTERS

**Tomato & Red Pepper Soup**  
freshly baked breads from our bakery

**Twice Baked Cheese Soufflé**  
topped with deep fried kale

**Potted Shrimps**  
brown shrimps with salad & toast

**Duo of Melon**  
with a gin & tonic sorbet

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

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

**Smoked Salmon & Prawn Salad**  
Marie Rose sauce

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## MAIN COURSES

served with potatoes & fresh vegetables

**Roast Loin of Pork**  
with a calvados sauce & crispy crackling

**Mediterranean Vegetable Tarte Tatin**  
topped with goat's cheese & a parsley & basil oil

**Roast Leg of Lamb**  
with homemade mint sauce

**Fillet of Salmon**  
with a prawn & parsley sauce

**Roast Sirloin of Beef**  
Yorkshire pudding and horseradish

**Sous Vide Chicken Breast**  
with spinach & roasted red pepper with a watercress sauce

**Fillet of Hake**  
on buttered leeks with a shellfish sauce

**Crisp Roast Goosnargh Duck Leg**  
served with apple sauce, sage & onion stuffing & gravy

Home Cut Chips £4.50

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## ASSIETTE OF DESSERTS

chocolate marquis, brandy snap basket filled with fruit &  
ice cream and a vanilla slice

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Three Course Lunch - £40.00

Coffee & Fudge - £3.25

A discretionary 10% service charge will be added to your bill

100% of this will be fairly distributed amongst the team who prepared & served your food today  
The gratuity is discretionary – please ask us if you would like us to remove it from the bill

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