

FEBRUARY LUNCH MENU

Monday – Friday
12 - 4PM

Two Courses £17.50
Three Courses £21.50

STARTERS

Homemade Soup of the Day with Warm Ciabatta **G**

Prawn Cocktail with Marie Rose Sauce, Avocado, Cucumber, Gem Lettuce & Brown Bloomer

Loaded Hummus topped with Hazelnuts, Walnuts & Pomegranate Seeds
with Warm Breads **G V VE N**

Ham Hock Terrine with Pickled Vegetables, Piccalilli & Melba Toast **G**

MAINS

Beer Battered Cod with Chips, Mushy Peas, Tartare Sauce & Lemon **G**

6oz Rump Steak with Grilled Mushroom, Tomato, Onion Rings & Chips (*Served Medium*) **G**

Mushroom, Spinach & Nut Roast Wellington with Chips, Seasonal Vegetables & Gravy **V VE N**
(Please allow 25 Minutes cooking time)

Penne Pasta Arrabbiata with Garlic Bread Sticks **V VE**
(Add Chicken for £3)

DESSERTS

Warm Chocolate Brownie with Chocolate Sauce, Honeycomb Ice Cream & Berries **G V**

Cheesecake of the Day with Vanilla Ice Cream **G V**

Crumble of the Day with Custard **V**

Choice of Bidlea Dairy's Ice Cream or Sorbet with Berries **G V VE**

Millionaires **G V**

Rocky Road

Strawberries & Cream **G V**

Salted Caramel **G V**

Sorbet of the Week **G V VE**

Honeycomb **V**

G – Gluten Free Options Available V – Vegetarian Available VE – Vegan Option Available
N – Contains Nuts or Nut Oils

All our dishes are freshly prepared & most can be adapted to cater for your needs. Although dishes without the symbol N are made without nuts, there's a possibility that traces of nuts may still be found in them. Please speak to a member of Staff regarding any Allergies or Special Dietary Requirements. This menu is not available on UK Bank Holidays.