

## *April Lunch Menu*

**Monday – Thursday: 12-6PM**

**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 **G**

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

Tempura Belly Pork Bites with Apple Ketchup **G**

Bruschetta topped with Roasted Heritage Tomatoes & Parmesan Shavings **G V VE**

### **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**

Sweet Potato, Red Pepper & Coconut Massaman Thai Curry with Mint & Lime Jasmine Rice &  
Asian Slaw **G V VE**

Penne Pasta Arrabbiata with Garlic Bread Sticks **G V VE**

(Add Chicken for £3)

Chicken Caesar Salad with Gem Lettuce & Croutons **G**

### **DESSERTS**

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

Rice Pudding with Mixed Berry Compote **G V**

Mixed Berries Eton Mess with Meringue & Chantilly Cream **G V**

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

Millionaires **G V**

Sour Cherry **G V**

Strawberries & Cream **G V**

Salted Caramel **G V**

Sorbet of the Week **G V VE**

Honeycomb **G 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.