MENU

Please make your selections for a two or three course lunch.

Starters

A. Garlic Creamed Field & Wild Mushrooms, Toasted Ciabatta (V) (GFA)

B. Smashed Chilli Avocado on Ciabatta Croûte topped with Smoked Salmon. (GFA) (DFA)

C. Leek & Potato Soup (V)(GF)(DF)

Mains

D. Roast Belly of Pork with Baked Apple (GF)

E. Grilled Fillet of Sea Bream with Lemon, Herb & Prawn Butter (GF) (DFA)

F. Roast Chicken Supreme with a Tarragon Chasseur Sauce (GF) (DF)

G. Rich Caponata topped with Pan-fried Halloumi and Toasted Almonds (V) (GF) (DFA)

D, E & F come with Seasonal Vegetables and Potatoes

Desserts

H. Apple & Cinnamon Crumble with Custard (V) (DFA)

J. Italian Tiramisu with Coffee Syrup (V)

K. Dark Chocolate & Orange Mousse with Sablé Biscuits (V)(GF)

Coffee/Tea and Mints

V = vegetarian
DF = dairy-free *DFA = dairy-free version available on request*
GF = gluten-free *GFA = gluten-free version available on request*

Please note any dietary restrictions, allergies or requests for gluten- or dairy-free choices on the booking form