

# Spring Lunch Menu

2 Courses **19.95**

3 Courses **24.95**

Starters

6.50

**Soup of the Day**

**Hazelnut Crusted Chicken Liver Parfait**  
cinnamon and pear compote, warm farmhouse toast

**Classic Gravadlax of Salmon and Crab Salad**  
shaved fennel and pickled cucumber salad

**Feuillete of Asparagus Hollandaise**  
with soft boiled quail eggs

Main

15.95

**Char-grilled Loin of Swordfish**  
nicoise cous cous, sauce vierge

**Spring Irish Lamb Hot Pot**  
red cabbage and pomme anna

**6 oz Minute Steak**  
home cut chips, watercress, sauce béarnaise

**Double Pork Chop**  
peas pudding and bacon with a caper dressing  
(please allow 20 mins cooking time for this dish)

Desserts

5.95

**Rhubarb Crumble**  
vanilla cream ice cream

**Natural Yoghurt Panacotta**  
Mixed berry compote, pistachio biscuit

**Baked White Chocolate Cheese Cake**  
with 'yellowman honeycomb'

**Sticky Toffee Pudding**  
mascarpone

Sides

2.95

Buttered Baby Potatoes  
Roquette & Pecorino Salad  
Champ mash

Courgette Gratin  
Cumin Roasted Butternut Squash  
Home Cut Fries

# Lunch á la Carte

## Salads

9.95

### **Bruschetta of Aged Parma Ham**

green olive tapenade, cherry tomato, fresh figs and roquette

### **Spiced Thai Fishcakes**

soy marinared noodles , asian relish

### **Warm Salad of Char-grilled Asparagus**

croutons, hard boiled egg, hollandaise sauce

### **Leek & Gruyere Quiche,**

red onion remoulade, baby leaves

### **Spiced Falafal, Roquette and Red Chard Salad**

slow roast red pepper dressing

## Main Courses

### **Shepards Pie**

creamed mash and green beans

9.95

### **Sandwich of the Day**

With your choice of fries, salad or a cup of today's fresh soup

9.95

### **Cider Steamed Mussels**

white wine, garlic, soft herbs

9.95

### **Steak Sandwich**

char-grilled minute steak on soft white, served with giant onion rings

9.95

### **Fish and Chips**

fresh cod in herbed bread crumbs, pea puree, fresh tartar sauce

15.95

### **Chicken Thai Green Curry**

saffron basmati rice

12.95

### **Homemade Gnocchi**

roasted winter vegetables, tomato and tarragon sauce, parmesan shavings

11.95