



LUNCH – 2 COURSES £10.95

## STARTERS

Home made soup of the day served with warm bread rolls

Creamy garlic mushrooms and bread rolls (V)

Crispy whitebait with sour cream dip

Chicken liver pate served on bed of crispy salad and plum chutney

Salmon and cod fish cake served with sweet chilli sauce

Pork and beef meat balls in a rich tomato sauce served with grated parmesan and crusty bread rolls

## MAINS

8oz Sirloin steak (+ £3 surcharge)

10oz Gammon steak served with  
homemade chips

Grilled sea bass served with herbs mash  
potato, creamy watercress sauce

Green pesto crusted Salmon served  
with cheesy nature potatoes and tomato  
sauce (CN)

Grilled plaice fillet with lemon butter sauce  
and fresh vegetables

Pork belly with cheesy mash potato  
and gravy

Lasagna al forno (pork and beef) served with  
garlic bread

Brisket of beef with mash potato and grilled  
tomato, potato & boat of jus

Linguine carbonara served with garlic bread

Lamb rogan Josh shepherd's pie

Mushroom stroganoff served with  
steamed rice (V)(GF)

Fish and chips served with tartar sauce

Cajun chicken melt (CN)

Please consult your server if you have any food allergy questions.  
All dishes may contain traces of nuts.

(V) Vegetarian option    (GF) Gluten-free option    (CN) Contains nuts