

## The Lunch Menu

Available Tuesday to Saturday 12-00 to 5-00pm

Three courses £15-95

### Soup of the Day

Made freshly every day. Sometimes traditional, sometimes unusual, always delicious

### Goats Cheese Pancake

Homemade pancake stuffed with goats' cheese and tomato and garlic sauce, finished with a red pepper dressing

### Trio of Smoked Fish

Smorgasboard style!

### Mushroom Crostini

Sliced mushrooms sautéed in garlic butter served on crostini

### Duck Salad (Supplement £1-25)

A house favourite! Strips of crispy duck accompanied by a honey and sesame dressing

### Prawn Medley

One for the prawn aficionado! A miniature prawn cocktail, a tiger prawn in garlic butter and prawns in filo. For the traditional who wants a prawn cocktail only, just ask!

### Chicken Liver Pate

Homemade smooth pate accompanied with a red onion marmalade, tomato relish and crispbread

### Trout Fillet

Pan fried fillet accompanied with red onion marmalade

### Tiger Prawn and Bacon Skewer (Supplement £2-95)

Peeled prawns wrapped in bacon, grilled and served with a garlic butter

### Moules Mariniere (Supplement £2-95)

A mound of mussels cooked with a white wine and garlic herb cream sauce

## Extras

Homemade Chips (highly regarded )	£2-75
Onion Rings	£1-95
Mixed Salad	£2-95
Garlic Bread	£2-95
Additional Sauces	£2-50

## Main Courses

All our mains are accompanied with potatoes and vegetables of the Day (unless specified)

### Our English Steak Selection

10oz Sirloin (Supplement £3-00)

8oz Centre Cut Fillet (served as two 4oz medallions)(Supplement £6-00)

16oz T Bone (Supplement £6-50)

All our steaks are cooked to your liking served with our exquisite homemade chips, vegetables and a separate sauce of your choice (select from Peppercorn, Diane, Red Wine sauces)

### **Traditional Roast Rump of Beef**

Generous slices served with homemade Yorkshire Pudding and gravy

### **Italian Styled Chicken**

A boneless breast carefully wrapped with ribbons of pancetta, cooked in a red wine and tomato sauce to rival any Italian, topped with grated mozzarella and finally baked

### **Belly Pork with Spiced Plum Sauce**

Slowly roasted in a spiced orange marinade giving a tender texture and crispy crackling

### **Beef Bourguignon**

Chunks of steak slowly casseroled in red wine and shallots producing a rich and tender dish, served with mashed potatoes

### **Pot Roast lamb**

An individual leg joint pot roasted with red wine, garlic and rosemary to create a mouth watering and tender dish covered with our special lamb and onion gravy, served with mashed potatoes

### **Fresh Salmon**

Boneless salmon darne served with parsley butter

### **Dish of the Day**

It could be anything, your server will inform you of today's dish

### **Tagliatelli Napoli**

Ribbons of fresh egg pasta with a Mediterranean vegetable sauce

### **Mixed Grill Brochette (Supplement £2-95)**

Steak, Chicken and gammon threaded onto a skewer with mushroom, pepper and onion and served with chips and a separate sauce of your choice (select from Peppercorn, Diane or red wine sauces)

### **Magret of Duck (Supplement £2-95)**

French boneless duck breast roasted to order served with a black cherry sauce laced with port and brandy

### **Moroccan King Prawn Tagine (Supplement £2-95)**

Beautiful warm and fruity spiced prawn dish cooked with traditional Moroccan ingredients, served on cous cous

This menu includes a selection from our full dessert and coffee menu

Individual dishes can be ordered separately and are charged at the following rates with any supplement still applying

Soup	£4-50
Any starter	£5-00
Any Main Course	£9-95