

## SAMPLE LUNCH MENU

Artisan Bread, Olives, Olive Oils & Balsamic (per person) £2.25

Bread & Butter (per person) £1.25

Bowl of Mixed Olives £3.95

Homemade Soup of the Day

Salad of Grilled Goats Cheese, Beetroot & Walnuts

Game Terrine with Apple Chutney

Glazed Pork Belly with Pickled Red Cabbage

Sauté of Lambs Kidneys with Bacon, Peas & Black Pudding

Pork Loin Steak with a Creamy Apple & Cider Sauce, Seasonal Vegetables

Wild Mushroom & Herb Risotto

Battered Haddock, hand-cut Chips & Mushy Peas

Pan-Fried Lambs Liver, Onion Gravy, Bubble and Squeak, Seasonal Vegetables

Braised Pheasant with a Garlic & Herb Cream Sauce & Mash

Grilled Hake Fillet with Garlic, Spinach & Wild Mushrooms, Seasonal Vegetables

Baileys Cheesecake

Plum Crumble with Vanilla Ice Cream

Creme Brûlée

Butterscotch Tart

Chocolate Bavarois with Baileys Cream & Raspberries

**£10.00 for 1 course**

**£13.50 for 2 courses**

**£17.00 for 3 courses**

Chargrilled Sirloin Steak on a Salad of Rocket, Tomato & Parmesan	£15.00
Salad of Pan-Fried Chicken, Smoked Bacon & Garlic	£10.00
Queens Fishfinger Sandwich, hand-cut Chips, Coleslaw & Tartare Sauce	£8.95
Steak, Onion & Mushroom Bap, Coleslaw & hand-cut Chips	£9.95
Roasted Vegetable & Glazed Cheese Bap, hand-cut Chips, Coleslaw	£8.95

### Food Allergies

**If you suffer from any food allergies, please let our staff know when you order and we can advise on your menu choices.**