

**Menu**

**Starters**

Home made soup of the Day  
Served with freshly baked bread

Chicken Liver Pate  
Served with chef's homemade chutney & ciabatta toast

Prawn cocktail

**Mains**

Roasted Chicken breast served with a Madeira sauce

Poached Pollock Fillet  
In a cream & prawn sauce

Mint & Pea Risotto  
With freshly shaved Parmesan

All served with seasonal vegetables & potatoes

**Desserts**

Apple Crumble & Custard

Chocolate Fudge Cake & Ice cream

Lemon Tart with a Raspberry Compote

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2 courses £12.95

3 courses £16.95



**Wednesday, 26<sup>th</sup> November at 12 noon**

**Starters**

Home-made <b>soup of the day</b> served with our own home-made bread	£4.50
<b>Deep-fried brie</b> served with a sweet chilli dressing	£5.50
<b>Salmon &amp; crab fishcake</b> with lemon & dill mayonnaise	£6.50
<b>Ham hock terrine</b> with sweet onion puree, sundried tomatoes & mini bread sticks	£6.00
<b>Smoked salmon</b> with balsamic shallots, celeriac remoulade	£6.50

**Mains**

Croque Monsieur Gruyere <b>cheese &amp; ham toasted sandwich</b> served with chips & salad (Gruyere cheese & tomato V)	£7.50
<b>Steak sandwich</b> with caramelized onions, chips & salad	£8.50
<b>Lincolnshire sausage</b> served with creamy mash & onion gravy	£7.50
Home-made <b>steak burger</b> with chips & salad with melted cheese & sweet onion relish	£8.50
<b>Ploughman's lunch</b> with fresh bread, cheese, our own honey roast ham & pickles	£7.50
<b>Lasagne</b> with salad & garlic bread	£7.50
Spinach, sun blushed <b>tomato &amp; smoked cheddar tart</b> served with chips & salad	£7.50
Honey roast <b>ham fried egg</b> , salad & chips	£7.50
<b>Salmon, crab &amp; dill fish cakes</b> with sweet chilli sauce, salad & chips	£8.50
<b>Mini fish &amp; chips</b> with mushy peas & tartare sauce	£7.50

**Puddings**

<b>Almond &amp; raspberry tart</b> with vanilla ice cream	£5.50
<b>Strawberry &amp; lime cheesecake</b> with strawberry & raspberry sorbet	£5.50
<b>Chocolate &amp; orange crème brûlée</b> with shortbread biscuits	£5.50
<b>Sticky toffee pudding</b> with toffee sauce & vanilla ice cream	£5.50
British <b>cheese plate</b> with biscuits & chutney	£7.50

All dishes are prepared in our kitchen, wherever possible ingredients will be sourced from the local market, utilising local produce and businesses. We never knowingly use GM ingredients. Unlike most restaurants our home-made bread is complimentary, however we cannot guarantee its variety/availability.

Dishes may contain ingredients that are not stated. Please inform your server of any allergies or dietary requirements. We do not add service to your bill, gratuities are at the bill payer's discretion. GF= gluten free GF\*= gluten free on request.

